

# *San Valentino*

## *THE NIGHT OF LOVERS*

*Welcome for Lovers:* A glass of prosecco bubbles to start toasting to love & olives.

### *Antipasti:*

**Abbraccio di bosco:** oven roasted, large portobello mushroom, topped with melted goat cheese & breadcrumb. Rocket, cherry tomatoes & extra verging olive oil.

**Carezza di burrata e orto:** Soft creamy Burrata cheese (italian cheese) served on warm, marinated roasted vegetables, drizzled with sun-dried tomato pesto.

**Tentazione Bianca:** Soft creamy Burrata cheese, served on sliced Italian Parma ham & rocket, drizzled with basil pesto sauce.

**Bacio Croccante:** mixed fried, king prawns, squid, whitebait & courgettes. Served with tartar sauce.

**Sussurro di mare:** sliced smoked salmon, prawns & rocket in homemade pink cocktail sauce .

### *Main Course:*

**First Kiss Ravioli :** Homemade fresh ravioli pasta filled with ricotta cheese & spinach in a rich creamy blue cheese, pear, cherry tomatoes & rocket sauce.

**Red hearts on the Sea:** homemade fresh ravioli pasta filled with seabass & prawns in cherry tomatoes, garlic & white wine sauce.

**Flamingo D'Amore:** grilled filet of salmon in a creamy pink sauce & on a bed of fresh baby spinach. Side of sautéed potatoes and veg.

**Desiderio alla griglia:** grilled Sirloin Steak in peppercorn sauce. Side of sautéed potatoes & veg.

### *Dessert:*

**PASSIONE:** Homemade traditional Tiramisu

**Torta 5 sensi:** A pastry base topped with Chantilly cream, a layer of sponge, more cream and piled high with fruits of the forest.

**3 COURSES SET MENU: £44.90 PER GUEST  
(INCLUDED OF A GLASS OF PROSECCO & OLIVES)**

