

SAN VALENTINO SPECIALS



STRAWBERRY KISS 12

A sweet & silky vodka sour with strawberry liqueur, fresh strawberry purée & lime to finish



ESPRESSO MARTINI 12

The Espresso Martini is a rich blend of Vodka, coffee liquor, amaretto & espresso - Ask for decaf

STARTERS

SALSICCIA & FRIARIELLI GF 14

Italian pork & fennel sausage served on sautéed broccoli rabe with garlic, chilli & olive oil

GAMBERI AL LIMONE 13

King prawns pan-seared in butter, garlic, white wine & lemon served with homemade focaccia to soak up the sauce

DESSERT

PISTACHIO & RICOTTA CAKE V 10

A combination of two soft mousses, one pistachio & one buffalo ricotta that reflect the Mediterranean flavours

MAINS

TORTELLONI ARAGOSTA 24

Handmade lobster, crab and ricotta tortelloni in a roasted cherry tomato & white wine sauce, topped with crispy pangrattato and fresh herbs

VEAL SALTIMBOCCA 22

Panfried veal wrapped with prosciutto & sage, topped with a marsala wine sauce served with a creamy mash & green beans
GF Available

GNOCCHI AL GORGONZOLA V 18

Potato gnocchi with sautéed spinach, in a creamy gorgonzola sauce & topped with toasted walnuts

• VEGETARIAN • VEGAN • GF GLUTEN FRIENDLY • N CONTAINS NUTS • SF SHARED FRYER

If you suffer from a food allergy or intolerance, please let the manager know upon placing your order. Guests with severe allergies or intolerances should be aware that although all due care is taken, there is a risk of allergen ingredients still being present. A 12.5% discretionary cover charge will be added to your bill.