

## **Menu di San Valentino**

### **Zuppa di stagione**

Roasted vine tomato soup with basil pesto and parmesan croute

### **La mozzarella di bufalo ha avvolto nel Prosciutto di Parma**

Grilled buffalo mozzarella wrapped in Parma Ham  
with a sweet tomato compote served on rosemary focaccia

### **Polenta e eglefino fumato**

Crisp polenta cake topped with smoked haddock and crisp pancetta  
with a pernod dressing

### **Trio di crostini**

Gilled herb buffalo mozzarella  
Olive oil, basil and garlic marinated plum tomatoes  
Traditional caponata with parmesan shavings

### **Carpaccio di manzo**

Carpaccio of fillet of beef with a caramelised red onion, rocket and goat's cheese salad

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### **Filetto di sea bass col gamberetti di tigre**

Fillet of sea bass served with tiger prawns grilled in garlic oil  
on a salad of shaved fennel, chilli and salad leaves

### **Filetto di manzo**

Medallions of fillet of beef on roasted baby vegetables and olive oil sautéed potatoes  
with creamed wild mushrooms

### **La gamba di pollo**

Roasted leg of chicken stuffed with a red pepper tapenade,  
served on a pearl barley and rosemary risotto

### **Carbonara di filetto di manzo**

Strips of rib-eye beef and smoked pancetta tossed in a traditional carbonara sauce  
of white wine, cream and parmesan, finished with egg yolk  
served with pappardelle pasta

### **Ravioli di formaggi e verdura**

Homemade raviolis filled with char-grilled vegetables and Italian cheeses  
served with braised leeks and herb olive oil

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### **Fragole e Gelati**

Warmed marinated strawberries in strawberry stock  
served with homemade basil Ice Cream

### **Duo di Cannoli**

Cannoli filled with an Amaretto cream,  
served with warmed white chocolate and winter berries

### **Crème Brulée**

Baileys flavoured crème brulée served with almond shortbread

### **La Mousse di cioccolato e Cointreau**

Dark chocolate and Cointreau mousse with an orange and Cape gooseberry syrup

### **Misto di formaggi e biscotti**

Selection of Italian cheese served with a poached pear and Hebridean oatcakes

**£24.95**