

On Arrival

Glass of Prosecco

Parmigiana in Crosta & Arancino Nduja

Aubergine layers, mozzarella, tomato sauce basil & Rice
"Arancino" ball with Spicy salami Nduja

Starters

Bruschetta Caprese (GF)

Oven baked Italian bread, rubbed with garlic and topped with cherry tomatoes, Buffalo mozzarella D.O.P, basil, oregano and extra virgin olive oil

Capesante gratinate con Risotto zafferano

Au Gratin King Scallops served with saffron risotto

Guance di Merluzzo

Panfried Cod Cheek served with oven baked cherry tomatoes, porcini mushrooms with red pepper sauce.

Uovo al Tartufo (V)

Runny Deep fried egg coated in breadcrumbs served with Truffle & Parmesan Sauce.

Panzanella con Gamberi

Panzanella Tuscan Bread Salad with King Prawns served with Langoustine Bisque sauce.

Cavolfiore alla Griglia (VG)

Cauliflower Steak marinated with turmeric, paprika and herbs served with vegan yoghurt, mint sauce and crispy vegan bacon.

Mezze Maniche Asparagi (VG Option)

Mezze Maniche pasta with asparagus and parmesan sauce.

Sformatino di Zucca (VG Option)

Fluffy pumpkin flan served with twelve month aged parmesan cheese sauce.

Lasagne di Verdure (V)

Lasagne with pumpkin and saffron sauce

Cuore di Focaccia (V)

Heart shaped focaccia with buffalo mozzarella DOP and tomato sauce.

VALENTINES MENU

Mains

Linguine all Astice

Half Lobster served with cherry tomato sauce and lobster bisque.

Risotto Rapa Rossa e Caprino (V)

Risotto "Carnaroli" with beetroot and goats cheese.

Ravioli Astice con Gamberi e Melegnano

Heart shaped egg ravioli with lobster, king prawns and lemon bread crumbs.

Branzino all Griglia (GF)

Seabass fillet grilled, served with beurre blanc and apricot beurre blanc.

Filetto al Pepe Rosa (GF Available)

Grilled prime fillet of beef with dauphinoise potatoes, spinach, parmesan crust and pink pepper sauce.

Pizza Cuore

Heart shaped pizza of your choice.
(ask for V & VG options)

Rapa Rossa alla Wellington (VG)

Vegan puff pastry filled with roasted beetroot, green lentils, spinach, mushrooms with cranberry sauce and spiced cinnamon gravy.

Desserts

Sharing desserts for two

Lemon meringue, honeycomb salted caramel ice-cream

Extras

Ostriche 4.00 each

Fresh Colchester rock oysters, served with shallot vinegar, balsamic and lemon caviar

Olives 6.50 (VG)

Kalamata and green Colossal olives dressed with extra virgin olive oil, garlic, mixed peppers, and spices

Focaccia 9.00 (V)

Choose from: Rosemary - Tomato - Fiordilatte Mozzarella - Garlic

Patatine 6.00 (V)

Hand cut Botanico fries

Broccoli 6.00 (VG - V)

Tender stem broccoli with garlic and extra virgin olive oil

Insalata Rucola e Parmigiano 6.00 (V)

Classic salad of wild rocket and parmesan shavings

£50 per person
4 Courses

Champagne

Laurent Perrier Cuvée Rosé Brut

120.00

100% Pinot Noir

Cocktails

(£10.50 each)

Raspberry & Strawberry Bellini

Rosso & Rose Gimlet

Caramel & Orange Mai Tai

Strawberry Velvet Cream

Liqueur Coffees

Italian Coffee 6.00

Amaretto

Irish Coffee 6.00

Jameson Whisky

French Coffee 6.00

Cognac

Calypso Coffee 6.00

Tia Maria