

VALENTINES DAY

ANTIPASTI

Insalata di granchio e gamberetti

Cold water prawns and white crab meat served on a bed of mixed leaves

Tris di Funghi

Oyster, Shitake and Porcini mushrooms tossed in olive oil and garlic and served on toasted focaccia

Cuoricini

Heart shaped ravioli filled with ricotta cheese and spinach, in a light cream and tomato sauce

SECONDI

Crespoline di Formaggio Caprino e Porcini^V

Pancakes rolled with goats cheese and wild porcini, served on a bed of rocket with cherry tomatoes and roasted garlic

Salmone in Salsa di Aragosta

Fresh salmon in a light brandy and lobster sauce with prawns and asparagus tips

Pollo San Valentino

Breast of chicken wrapped in parma ham, filled with bufala mozzarella and basil, served on a bed of garlic mash in a light tomato sauce

Bistecca di manzo al Gorgonzola e Pere

Sirloin steak in a light gorgonzola, pear and cream sauce

DOLCI

Fragole Fresche

Fresh strawberries drizzled with prosecco

Pannacotta San Valentino

With a strawberry coulis

Mousse di Cioccolato con Amaretto

Rich chocolate and Amaretto mousse

