



## Menu di S.Valentino

(£37.50 pp)

### Prosecco & Crostini

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### Melanzane in carrozza (v)

*Aubergine, mozzarella di buffala & plum tomato with basil puree & purple leaves*

### PRIMI

*Choose from:*

### Filetti di trota marinata

*Home cured sea trout with grappa & juniper, pear & celeriac remoulade*

### Carpaccio do cervo

*Venison carpaccio with lemon, pecorino & pickles*

### Inslata di caprino e rapa rossa (v)

*Pickled beetroot, goats cheese & polenta (v)*

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### Granita all' arancia rossa

*Blood orange granita*

### SECONDI

*Choose from:*

### Costolette d' agnello

*Three bone rack of lamb, cannellinis, radichio & anchovy*

### Salmone al vapore

*Poached Loch Duart salmon, nori, olive fondant & sour pepper puree*

### Rotolo ai pizzoccheri (v)

*Homemade buckwheat pasta roll filled with chard & Fontina, celery & cubetti potatoes*

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### DOLCI

### Piatto dell' amicizia

*Dessert sharing board... All the good stuff!*

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### Crema di Limoncello di Agnese

*Agnese's Limoncello Cream*