



San Valentino

ANTIPASTO

Ostriche e Champagne GF

½ doz. Natural Oysters served with Champagne Vinaigrette, Finger Lime & Salmon Caviar

Calamari Sant'Andrea

Flour dusted shallow fried calamari with rocket and balsamic mayo

Carpaccio di Manzo GFO

Wagyu Beef Carpaccio, Baby King Mushrooms, Truffle Mayo, Bread Croutons & Micro herbs

Fiori di Zucchina V

Zucchini Flowers (2) stuffed with Ricotta & Caciocavallo, Yogurt & Sprinkled with Raspberry Powder

PIATTO PRINCIPALE

Tagliatelle al Ragù di Agnello GFO

Homemade Tagliatelle with lamb Ragù and Pecorino

Linguine di Mare al Cartoccio GFO

Linguine with king prawn, calamari, mussels, clams, scallops, garlic, chilli, and tomato, baked in parchment paper

Risotto con Granchio allo Champagne

Blue Swimmer Crab Risotto with lime mascarpone Cheese, Bisque & Asparagus

Fusilloni con Zucchine, Pistacchi e Parmigiano V, VGO, GFO

Corkscrew Shaped Pasta, Zucchini, Pistachio Pesto, Cherry Tomatoes & Shaved Parmigiano Reggiano

Pesce del Giorno

Pan Fried Snapper with Herb Potato Cream and a Rocket, Fennel & Grapefruit Salad

Carne Del Giorno

Eye Fillet with a Potato Gratin and Your choice of Sauce

Demi-Glace, Mushroom or Green Peppercorn

~All mains will be served with mixed leaf salad or fries for the table~

DOLCE

Tiramisu Tradizionale

Homemade traditional Italian Tiramisu

Mousse al Cioccolato Profiterole

Homemade Profiteroles with Chocolate Mousse Cream

Crème Brulée

Baked Vanilla Custard with Caramelised Brown Sugar

Cannoli

Cannoli (2) Filled with a Sweetened Ricotta Filling, Dipped in Chocolate & Pistachio nuts, topped with Candied Fruit