

Valentines Dinner Menu 2025



To start your evening *Rosemary Focaccia Bread with Olive oil & Balsamic Vinegar*

Starters

Ostriche di Amore - Fresh oysters served with a citrus mignonette & a sparkling Prosecco touch

Gnocchi al Pesto (Vegan/VG) - Fluffy potato gnocchi tossed in a vibrant basil pesto with cherry tomatoes

Gamberoni Thermidor - Tiger prawns baked with cheddar, cream, brandy and mustard sauce

Burrata di Puglia con Fichi e Uva (VG) - Buffalo milk cheese made with mozzarella, cream and stracciatella served on a bed of figs and sweet grapes, basil oil and pomegranate dressing, topped with roasted pistachio

Carpaccio Di Manzo - Thinly sliced tenderloin with rucola (wild Italian rocket salad leaves), shaved parmiggiano & truffle aioli

Trio di Bruschetta - Bruschetta three ways, cream of avocado & smoked salmon, prosciutto & truffle and tomato, garlic & basil

Interludio – a refreshing savoury break between courses

Main Courses

Pollo con Asparagi in Salsa di Limone - Panfried free-range chicken breast with asparagus and tangy lemon sauce

Tagliata di Manzo - Sliced grilled sirloin of beef served over rucola (wild Italian rocket salad) with shavings of Parmigiano Reggiano and juicy cherry tomatoes, drizzled with a balsamic reduction – recommended medium-rare

Filetto di Ippoglosso e Gamberoni Imperiali – Pan fried Halibut steak and prawns, cooked in lobster bisque, cream and garlic, topped with a Imperial Tiger prawn

Risotto ai Porcini e Tartufo Nero - Creamy Italian risotto cooked with Porcini mushrooms & black truffle

Linguine Nere All'Astice - Black linguine, lobster & scallops cooked in white wine, chilli, garlic, a touch of tomato

Vegan Wellington - Wonderful texture Wellington with mushrooms & chickpeas mixed together with perfectly sauteed veggies & mouthwatering seasoning

Sides (please choose one):

Truffle & parmesan fries, spinach in cream & garlic, sauteed courgettes, creamy mash, peas & shallots

Desserts

Panna Cotta (GF) - Passion Fruit homemade panna cotta

Chocolate Caramel Cake (vegan) – Served with vegan ice cream

Cassata - Traditional wedge-shaped Italian vanilla & chocolate ice cream with candied fruit

Tiramisu - Traditional Italian Tiramisu with Savoiardi, mascarpone cream, Disaronno and espresso coffee

Cheesecake- Fresh cream, homemade pistachio cheesecake

Torta Rocher - Chocolate sponge with chocolate syrup with a vanilla and hazelnut praline mousse, gianduja glaze & hazelnuts

Panettone Al Forno - Italian bread & butter pudding made with panettone & served with hot custard

Presents - **Vita Bella** Prosecco & Valentine's **Love** chocolate!



£99.95 per person

10% Service charge will be added to your bill

Time allocation guidance:

We allocate approximate 2 hours for table of 2 people or 4,
2.5hrs for larger tables

Please note that the menus do not list all ingredients.

If you have any specific dietary requirements or intolerances, please ask a senior member of staff who will be happy to assist you.

