

Valentines Lunch Menu 2025



Start your lunch with Rosemary Focaccia Bread with Olive oil & Balsamic Vinegar

Starters

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 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 parmigiano & 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 - Pan-fried free-range chicken breast with asparagus and lemon sauce

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

Filetto di Ippoglosso e Gamberoni Imperiale - Pan fried Halibut steak fillet and prawns, cooked in lobster bisque, a touch of cream and a hint of garlic, topped with a Imperial Tiger prawn

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

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

Sides (please choose one):

Truffle & parmesan fries, spinach with 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 and coffee

Cheesecake - Fresh cream pistachio cheesecake

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

Vita Bella Valentine's **Love** chocolate gift!



£65.95 per person

10% Service charge will be added to your bill

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.