



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 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** - 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

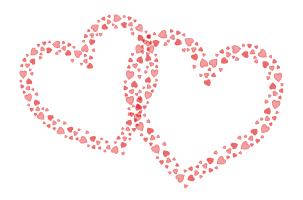
Tiramisu - Traditional Italian Tiramisu with Savoiardi, mascarpone cream and coffee

Cheesecake - Fresh cream pistachio cheesecake

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

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### 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.