



TOSCANA VALENTINE'S DAY MENU

STARTERS CHOICE OF

RAVIOLI ALL'ARAGOSTA

Homemade ravioli filled with lobster, cooked in lobster sauce

MELONE – PAPAYA- FRAGOLE

Fresh melon, papaya, strawberries, served with mixed berries coulis

BURRATA DI BUFALA

Burrata on a bed of rocket salad, cherry tomatoes, roasted pine nuts

GAMBERONI ACQUA DOLCE

Fresh water tiger prawns cooked in garlic, cherry tomato, chilli, lime

FUNGHI RIPIENI

Portobello mushrooms filled with wild boar ragu, topped with brie cheese and served in light spicy tomato sauce

MAINS CHOICE OF

POLLO RIPIENO

Chicken breast filled with fontina cheese, artichokes, spinach, cooked in cream and mushrooms sauce

TOURNEDOS ROSSINI

Scotch fillet steak served on a bed of toasted bread, topped with duck pate' liver

IPPOGLOSSO

Halibut steak, cooked in lobster sauce cherry tomatoes and peeled prawns

ANATRA ALL' ARANCIA

Barbary breast of duck in orange and grand Marnier sauce,

RISOTTO AI FUNGHI PORCINI

Mixed wild mushrooms, white wine, touch of cream, topped with parmesan shavings

All the main courses are served with dauphinoise potatoes and vegetables

DESSERT CHOICE OF

WHITE CHOCOLATE AND YOUGURT MOUSSE

HOMEMADE TIRAMISU

HOMEMADE STRAWBERRY CHEESECAKE

CASSATA (SICILIAN ICECREAM)

TOSCANA VALENTINE'S DAY MENU £ 45.00

NOT REFUNDABLE DEPOSIT OF £30 PERSON UPON THE BOOKING

DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED

