



# Valentine's Day

## MENU

### CHOICE OF ONE ANTIPASTO TO SHARE

#### MEATS & CHEESE PLATTER

Cured meats, semi-hard cheese, buffalo mozzarella, condiments, pickles, focaccia & pesto  
Arancini - Saffron/fontina and spinach/mozzarella

#### VEGETARIAN PLATTER

Selection of cheese, condiments, rosemary focaccia & pesto  
Arancini – Saffron/fontina and spinach/mozzarella

### CHOICE OF ONE MAIN TO SHARE

#### GNOCCHI

Porcini, walnuts, brown butter, sage, truffle pecorino (VG)

#### PAPPARDELLE

Slow-cooked lamb, Sangiovese, Parmigiano, soft herbs

#### PAN SEARED SALMON FILLET

With braised fennel & salsa verde (GF)

#### SERVED WITH RAW SALAD PER TABLE

Shaved zucchini, corn, squash, kale, broad beans, seeded almond dressing (VG & GF)

### TWO DESSERT PER TABLE

#### TIRAMISU

Coffee, liqueur, crema mascarpone

#### SUMMER FRUIT SORBET

With almond meringue and fresh berries (VG & GF)