

VALENTINE'S DAY



SET MENU



3 COURSES £34.95

STARTERS

TARTARE SALMONE E AVOCADO

Salmon and avocado tartare in a lemon dressing and dill sour cream

CULURGIONES ARROSTO (V)

Typical Sardinian ravioli-like pasta stuffed with potato, cheese, and mint. Roasted and served with a red peppers dip

BRESAOLA & BURRATA

Bresaola, and smoked burrata on a bed of rocket and semi sun-dried tomatoes

POLPO IN Crosta di CARASAU

Crunchy, crispy bread coated octopus. Served with hummus and orange dressing

ZUPPA DI POMODORO (VG)

Creamy homemade tomato soup and coconut cream. Served with crostino bread and basil oil

MAIN COURSES

DENTICE ALLE ERBETTE

Wild red snapper with herbs au gratin. Served with potatoes, cherry tomatoes, on a mussels' creamy sauce

RISOTTO BOSCAIOLA (VG Option)

Arborio rice with wild mushroom, asparagus, and Parmesan creamy sauce

BISTECCA AI FERRI

Pan seared 10 oz ribeye steak cooked with garlic and rosemary flavoured butter. Served with roast potatoes and salsa verde

RAVIOLI ALL'ASTICE

Ravioli stuffed with lobster. Served with a lobster and cherry tomato sauce

DESSERTS

CHEESECAKE (V)

Chocolate cheesecake

PANNA COTTA (V)

With wild berries coulis

GELATO (V)

Ice cream selection or sorbet (VG)

BOOK NOW!!!

www.piccolaitaliaealing.com

02088400700Info @
piccolaitaliaealing.com

