

FRIZZANTE

PROSECCHERIA

VALENTINE'S DAY MENU

STARTER

served with a glass of rose Prosecco, 330cl Peroni or soft drink

DUCK CROQUETTE

homemade shredded duck, coated in breadcrumbs, lightly fried and served with caramelized onions & honey

SMOKED SALMON

side of salmon poached in 25-year-old whisky, served with a side of pesto hummus

SOUP OF THE DAY (v)

MAIN COURSE

CREPE ALL PECORINO

homemade crepes stuffed with goats' cheese and spinach, and smothered in cream

COSTOLETTE Di AGNELLO

lamb cutlet, on the bone. Marinated in mint, pan fried and served with vegetables

RISOTTO ALL'ARAGOSTA E ZAFFERANO

arborio rice with king prawns and lobster tail, cooked in a cream and saffron sauce

RAVIOLE Le VIOLETTE

ravioli, stuffed with purple sweet potato & creamy pecorino cheese, drizzled in pumpkin sauce

DESSERT

homemade fig & sambuca pannacotta

homemade strawberry liqueur tiramisu

followed by coffee

£25.95