



VALENTINE'S MENU

3 courses with glass of prosecco £40 pp
3 courses with half a bottle of prosecco - £50 pp

ANTIPASTI

Sharing board: caponata, Panelle, arancini, olives, salame
pistachio, agrodolce peppers, confit artichoke

FIRST COURSE

BUSIATE ALLA NORMA(V)

Tomato sauce and aubergines with grated ricotta

POTATO GNOCCHI (VG)

cavolo nero and basil pesto

SECONDI / SECOND COURSE

LAMB RUMP (GF)

Confit potatoes, agrodolce pumpkin, jus

AGRODOLCE SQUASH STEW (VG)

Black olives, chickpeas and mint couscous

RISOTTO ARTICHOKE (GF, VG)

Peas and courgette

DESSERT

ALMOND BIANCO MANGIARE, ALMOND SICILIAN PUDDING(VG)

SICILIAN RICOTTA CANNOLI(VG)

ALMOND AND CHOCOLATE CAKE (GF,V)



SICILY

**MANCIA,
BIVI
E SPATTI**

**EAT,
DRINK
& SHARE**