



VALENTINE'S MENU 2018

3 courses £52.50

Traditional Abruzzese soup of pancakes with pecorino in a beef broth
Broad bean puree with cime di rape, asparagus chicory and roasted fennel
Apulian burrata, roasted artichoke, radicchio tardivo and baby capers,
ogliarola organic olive oil

Seared squid, warm Castelluccio lentil salad and chilli dressing

Seared organic beef carpaccio, toasted hazelnuts,
aged parmesan and winter leaves

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Risotto with seared scallops and cime di rape

Ravioli filled with beetroot and ricotta, butter and poppyseed sauce

Agnolotti filled with roasted meats and spinach, butter and sage sauce

Pappardelle with duck ragout simmered in red wine and herbs

Spaghetti with fresh crab, tomato, garlic, chilli and rocket

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Lightly salted fillet of roasted cod, potato, courgette, mussels and saffron

Roast brill, fennel puree, roasted fennel and artichoke, olive salsa

Breast of guineafowl, braised leg, pan-fried radicchio, peara' sauce

Roast rack of organic lamb, slow-cooked shoulder, polenta with cavolo nero

Sirloin of dry-aged beef with Swiss chard, salsa peposa
and Controne beans all'uccelletto

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Pistachio tiramisu

Amalfi lemon sponge cake with strawberry salad

Pear and frangipane tart with Passito ice cream

Chocolate and hazelnut cake with sour cherries and vanilla ice cream

A selection of traditionally made Italian farmhouse cheeses
served with walnut bread and homemade preserves