## PIAZZA ITALIANA VALENTINE'S DAY MENU

£60 PER PERSON

## AMOUSE BOUCHE

Extra Course Add-on:

Oyster with pomegranate sauce and trout eggs for £8pp

## STARTERS

Confit shallot with fennel crostata, crispy celery salad and spiced seeds

Triple carpaccio of salmon, tuna, sea bass with blood orange sauce, trout eggs and dry roses

Venison tartare with red wine cherry sauce, shallot, red vein and pecorino crisps

<u>Extra Course Add-on:</u> White crab raviolo with lobster-saffron sauce and parmesan for £15pp

### MAIN COURSES

Artichoke risotto with black winter truffle and crispy mint

Trio of duck: spiced duck fillet, confit duck leg with beetroot puree, duck and plum jus

Red cabbage pickled octopus with purple potato gnocchi, cherry tomatoes, olives and sun-dried tomato oil

Slow-cooked short ribs with blackcurrant-red wine sauce, creamy polenta and chives (£15pp supplement)

## DESSERTS

Millefoglie with Diplomatico vermouth and fabbri cherry

Heart Dessert: Dark chocolate mousse, hazelnut cream and pear

**ntin** Piazza Italiana

## VALENTINE'S DAY MENU

#### CHARLES HEIDSIECK CHAMPAGNE £19 Brut Reserve, France

### WILD IDOL ROSE £10 Non-alcoholic Sparkling Wine, Germany

#### LOVE IS IN THE AIR £14

Grey Goose Vodka, Passoa Liqueur, Saint Germain Elderflower, Lemon Juice, Sugar Syrup

#### WHAT IS LOVE £14 Campari, Antica Formula Vermouth, Orange Bitter, Tonic Water

# $DON\ GIOVANNI\ \pounds 10$ Pineapple Juice, Cranberry, Strawberry Puree, Coconut Cream

