

AMUSE BOUCHE

(Parma ham served with cocktail of tropical fruit & grana Padano on a spoon)



FRESH SALMON & AVOCADOS TIAN

(Marinated salmon & avocados tartar set on a crouton & layers of cream cheese, fried marrows & tomatoes dressed with lemon & dill vinaigrette)



CUORI DI RICOTTA E SPINACI

(Heart shaped pasta filled with ricotta & spinach tossed in garlic olive oil, vegetable stock, with aubergines & mushrooms served on sliced bresaola & rucola)



LEMON SORBET

(Flavoured with drops of vodka & cocktail cherry)



SEABASS FILLETS

(Pan fried, set on a bed of garlic spinach, dressed with prawn veloute accompanied with parsley boiled potatoes)

OR

BEEF FILLET MIGNONE

(Wrapped in bacon, grilled & braised in Marnisi wine jus served with roasted vegetables in season & croquettes potatoes)



RED VALENTINE

(A moist red velvet heart shaped cake with passion fruit cream accompanied with a tropical fruit smooty glass)



COFFEE & PETIT FOURS