



# CON AMORE

This Valentine's Day, we're speaking the language of love. Inspired by the five love languages, this collection celebrates affection through food. Slow-cooked, lovingly prepared, and made for sharing, every dish tells a love story.

## APERITIVO

**CUPID'S ARROW 9.00**  
Absolut Vodka, amaretto,  
cranberry, lemon, foam

## 3 COURSES FOR 65.00

Includes  **CASTELNAU** 125ml glass



## ANTIPASTI

### TARTARE DI TONNO

Yellow fin tuna, fennel, pine nuts, Bottarga,  
shallot & lime dressing & herbs

*Words Of Affirmation*

### BURRATA CON ARANCIA ROSSA

Creamy Apulian mozzarella, blood orange,  
pistachio & pomegranate

*A Gift of Love*

### CARPACCIO DI MANZO

Sliced raw beef, Venetian dressing,  
Rocket & Parmigiano Reggiano salad

### FRITTO MISTO

Lightly fried calamari, red mullet, king prawns  
& whitebait with confit garlic mayonnaise



## SECONDI

### SPAGHETTI LOBSTER

Spicy Nduja & tomato sauce,  
garlic, basil & parsley

*Acts of Service*

### FILLET STEAK

Chargrilled 170g fillet steak, truffle creamed  
potatoes, wild mushrooms, madeira & truffle jus

*A Touch of Indulgence*

### ROASTED SEA BREAM

Shellfish sauce, cold water prawns,  
garlic spinach, chilli & chives

### POLLO AL TARTUFO

Roast chicken breast, truffle gnocchi,  
mushroom & truffle cream



## DOLCI

### BOMBOLONI

Italian doughnuts, raspberry jam,  
Chocolate sauce

*Moments Shared*

### TIRAMISÙ

Espresso coffee, amaretto soaked  
sponge biscuits, mascarpone cream  
& cocoa powder

### TORTINO AL CIOCCOLATO

Warm chocolate fondant, chocolate sauce  
& vanilla ice cream

### AFFOGATO

Amaretto, espresso coffee, amaretti biscuit  
& vanilla ice cream



PICCOLINO



SAN  
VALENTINO