



Valentines Day

EXCLUSIVE À LA CARTE: LUXURIOUS SURF & TURF MENU

Afrodisiac & Intimate Menu

2 courses: £59.90 per person
(choose Starter + Main or Main + Dessert)

3 courses: £74.90 per person

5 courses (all-inclusive): £105 per person –
Includes house wine – 1 carafe (500 ml) included

Here, time belongs to you.

Each dish is slow-cooked, prepared with patience, attention and the highest quality fresh ingredients, allowing you to savour every flavour at its own pace.

Chef Márcio and his team dedicate themselves to creating dishes with love and perfection, honouring the authenticity of Italian cuisine.

Please be aware, a 10% service charge will be added at the end of the bill.

OPTIONAL PRE-STARTER

Ostrica

Oysters

Start Your Afrodisiac Evening

Begin your intimate evening with our optional afrodisiac pre-starter, designed to awaken the senses and set the tone for a night of romance.

£12 per person / £20 per couple

STARTERS

Crostini al Tartufo Nero

Black Truffle Crostini

Crispy crostini topped with a luxurious cream and mascarpone sauce, mingling with a mix of mushrooms and porcini, and finished with delicate shavings of black truffle and extra virgin olive oil. Inspired by the truffle traditions of Northern Italy.

Insalata di Anguria e Granchio

Watermelon And Crab Salad

Juicy cubes of watermelon paired with tender crab meat, dressed with extra virgin olive oil, fresh basil and parsley, and finished with a zest of Sicilian lemon. Inspired by the freshness and harmony of coastal Italian flavours.

Escalope al Vino Bianco

Escalope In White Wine

Tender escalope wrapped in bacon, gently cooked in white wine, with shallot onions, fresh basil and parsley. A refined dish evoking the subtle elegance of Italy's northern culinary heritage.

Gamberoni allo Zafferano

King Prawns In Saffron Sauce

Succulent prawns in a luxurious saffron sauce, enriched with white wine, a touch of chilli, garlic, shallots and roasted plum tomatoes, and finished with fresh basil and parsley. Inspired by the vibrant seaside cuisine of Northern Italy, a signature creation of the Chef.

STARTERS

Cozze al Vino Bianco (New Zealand Mussels) Mussels In White Wine

New Zealand mussels gently cooked in white wine with a touch of cream, shallot onions and fresh herbs. A refined interpretation of the classic Adriatic seafood tradition, delicate and aromatic.

Portobello ai Formaggi di Capra Portobello Mushrooms With Goat's Cheese

Portobello mushrooms crowned with creamy goat cheese, dressed with balsamic, extra virgin olive oil, and green basil sauce. A rustic yet elegant dish inspired by the earthy flavours of Tuscany's hills.

MAIN COURSES

Fillet Steak – 8–9 oz

Prime fillet steak, chargrilled and served with roast potatoes, tender broccoli spears and baby carrots. A simple yet elegant classic, highlighting the natural flavours of the meat.

Filetto Mare e Terra (Surf & Turf) (GF)

Fillet Steak From Land And Sea (Surf & Turf)

Chargrilled fillet steak topped with the Chef's signature sauce of king prawns, roasted plum tomatoes, and a trio of fresh herbs – basil, chives and parsley. Served with roast potatoes, tender broccoli spears and baby carrots. Inspired by the coastal elegance of Tuscany's Maremma - where the land meets the sea in timeless harmony.

Filetto Reale al Risotto di Mare (Surf & Turf) (GF)

Royal Fillet With Seafood Risotto (Surf & Turf)

Grilled fillet steak served atop a saffron king prawn risotto, enriched with roasted plum tomatoes, shallot onions, a trio of fresh herbs - basil, chives, and parsley, a touch of white wine, and a hint of fresh chilli. A signature Northern Italian creation, crafted as the Chef's exclusive interpretation of surf and turf.

MAIN COURSES

Monkfish allo Zafferano

Monkfish In Saffron Sauce

Tender monkfish poached in a luxurious saffron sauce with succulent prawns, infused with roasted plum tomatoes, shallots, a hint of white wine, and fresh herbs. Inspired by the classic flavours of the Adriatic coast, this signature dish evokes the subtle elegance of Northern Italy's seaside cuisine.

Salmone Rustico con King Prawns

Rustic Salmon With King Prawns

Roasted salmon crowned with king prawns, sautéed with garlic, roasted plum tomato, fresh parsley, basil, and spring onions, gently cooked in white wine, finished with extra virgin olive oil. A coastal Italian-inspired masterpiece, reflecting the rustic charm and freshness of Mediterranean seafood, elevated to a signature creation of the Chef.

Pollo al Tartufo Nero

Chicken With Black Truffle

Tender chicken fillet enveloped in a delicate white cream sauce, enriched with black truffle and finished with shaved black truffle. A signature dish of the Chef, inspired by the luxurious truffle traditions of Piedmont and Umbria, enhanced with a subtle hint of roasted chestnuts for an earthy elegance.

DESSERTS

Panna Cotta alla Fragola Strawberry Panna Cotta

A silky strawberry panna cotta, gently complemented by a vibrant strawberry sauce, and finished with fresh, ripe strawberries.

Torta Calda al Cioccolato con Gelato alla Fragola Warm Chocolate Cake With Strawberry Ice Cream

A warm, decadent chocolate cake paired with strawberry ice cream, drizzled with a luscious strawberry sauce, and garnished with fresh strawberries.

Budino al Caramello - Brazilian Style Brazilian-Style Caramel Custard

A classic Brazilian-style caramel custard, accompanied by chocolate cake and finished with a tangy passion fruit sauce.

Tiramisù Tradizionale Traditional Tiramisù

The timeless Italian classic - layers of delicate sponge soaked in coffee, mascarpone cream, and dusted with cocoa.

Tiramisù alla Fragola Strawberry Tiramisù

A strawberry-inspired twist on the traditional tiramisù, with fresh strawberries, mascarpone cream, and a vibrant strawberry sauce.

EXTRA

Ostrica

Oysters

Awaken your senses with our afrodisiac oysters, a delicate starter to ignite romance.

£12 per person / £20 for two

Mini Tavola di Formaggi

Mini Cheeseboard

Conclude your intimate evening with a refined Mini Cheese Board, featuring four artisanal cheeses, crisp biscuits, seasonal fruit, and a touch of jam, paired with 125 ml of 10-year-old Port wine. A perfect way to end your romantic evening.

£19 per person / £35 for two

Please be aware, a 10% service charge will be added at the end of the bill.