



Valentines Day

À LA CARTE –

CHEF'S SIGNATURE – PASTA

3 courses – £55 per person

5 courses - £95 per person including 1 carafe
(500ml house wine)

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.

EXTRA / OPZIONI

Ostrica

Oysters

Begin your evening with this seductive delicacy of the sea, fresh and elegant, perfectly poised to ignite romance. Inspired by the sparkling coasts of Italy, each oyster is a luxurious whisper of the ocean.

£12 per person / £20 for two

STARTERS / ENTRÉES

SHARE FOR TWO

Garlic Bread –

Four varieties: plain, with cheese, with roasted plum tomato & cheese, with cheese & red charlotte onions. Served with marinated olives. (not GF)

Seafood Board for Two –

A curated selection of fresh seafood, elegantly presented with a touch of lemon and fresh herbs. GF
A luxurious journey of the sea for two, perfect to share and ignite intimate conversation, each bite a delicate note of freshness and elegance.

Caprese Board –

Classic / Caprese con Prosciutto Parma – Fresh mozzarella, heirloom tomatoes, basil, with or without Parma ham, drizzled with extra virgin olive oil. GF

Romantic simplicity on a plate, celebrating fresh Italian flavours, a perfect start to a shared evening of indulgence.

STARTERS / ENTRÉES

INDIVIDUAL FOR ONE

Funghi Fritti

Fried Mushrooms

Tender mushrooms lightly coated in white flour and crisp-fried, served with garlic and mayonnaise sauce. GF

King Prawns Dorate

Golden Fried King Prawns

Prawns lightly dusted in white flour, golden-fried, finished with garlic and mayonnaise sauce. GF

Gamberoni Piccante

Spicy King Prawns

King prawns sautéed with a delicate spice, served with a slice of bread. GF

Calamares

Fried Squid Rings

Squid rings coated in white flour, crisp-fried, served with garlic and mayonnaise sauce. GF

Tricolore

Tomato, Mozzarella And Rocket Salad

A harmonious trio of tomato, mozzarella, and rocket, drizzled with extra virgin olive oil and balsamic vinegar. GF

Dorate / Camarão Dorate

Golden Fried Prawns

Prawns lightly coated in flour, fried to perfection, served with garlic and mayonnaise sauce. GF

MAIN COURSES / PRATOS PRINCIPAIS

Tagliatelle al Pollo e Quattro Formaggi - Chef's Signature

Tagliatelle With Chicken And Four Cheeses

Tagliatelle with tender chicken breast, enveloped in four luxurious cheeses, white wine and fresh Mediterranean herbs. Inspired by rustic Italian country kitchens, each bite a warm, comforting embrace of flavour.

Tagliatelle con Filetto di Manzo in Fettine - Chef's Signature

Tagliatelle With Sliced Fillet Steak

Tagliatelle served with thin slices of chargrilled fillet steak, shallot onions, red peppers, roasted tomatoes, fresh herbs and white wine, finished with grated and shaved Parmigiano Reggiano. A celebration of Northern Italian culinary elegance.

Fettuccine Salmone e Prawn

Fettuccine With Salmon And Prawns

Salmon and prawns sautéed in white wine with a delicate cream sauce, finished with spring onions and fresh basil. Inspired by the Italian coastline, a refined and romantic dish.

MAIN COURSES / PRATOS PRINCIPAIS

Linguini Maestro di Mare - Chef's Signature

Linguini Master Of The Sea

Linguini with seven types of fresh seafood, harmonised with white wine, extra virgin olive oil, fresh herbs and a touch of chilli. A poetic taste of the Mediterranean, inspired by Italy's maritime traditions.

Rigatoni Vegetariano - Chef's Signature

Vegetarian Rigatoni

Rigatoni with roasted vegetables and portobello mushrooms, delicately spiced with saffron and a touch of chilli, finished with shaved truffle. No salad included. Inspired by elegant Mediterranean Italian cuisine.

Risotto di Pera e Vanilla - Chef's Signature

Pear And Vanilla Risotto

Creamy risotto infused with pear and vanilla, finished with truffle honey. No salad included. A sophisticated and poetic creation, perfect for a romantic dinner.

Risotto di Pollo e Potini - Chef's Signature

Chicken And Porcini Mushroom Risotto

Creamy risotto with tender chicken and roasted porcini mushrooms, enriched with white wine, extra virgin olive oil and fresh herbs, finished with trufaneira. Inspired by rustic Italian flavours, refined and intimate.

MAIN COURSES / PRATOS PRINCIPAIS

Tagliatelle Blu al Cuore di Pollo - Chef's Signature Tagliatelle With Gorgonzola And Chicken

Tagliatelle ribbons gently coated in a rich Gorgonzola dolce cream sauce, delicately balanced with white wine. Tender chicken breast pieces are lightly pan-seared, folded into the sauce and finished with toasted walnut crumbs and Parmigiano Reggiano. Inspired by the culinary elegance of Lombardy.

DESSERTS / DOLCI

Warm Chocolate Cake with Strawberry Ice Cream – rich, indulgent, and topped with fresh strawberries.

Strawberry Panna Cotta with Strawberry Sauce – delicate, soft, and seductive, finished with fresh strawberries.

Classic Tiramisu – creamy, layered with coffee-soaked biscuits and mascarpone, inspired by Italian tradition.

Brazilian Pudding with Passion Fruit – smooth caramel cream, finished with passion fruit sauce for a tropical, romantic twist.

PER FINALIZZARE LA VOSTRA SERATA / TO FINISH YOUR EVENING

Mini Cheese Board – £19 per person / £35 for two

A refined selection of four cheeses, seasonal fruit, and crisp biscuits. Perfect to conclude your romantic dinner, each bite a delicate symphony of textures and flavours, designed to linger sweetly on the palate and in the memory of a shared evening.

If you are too full for dessert, you may swap your dessert for a coffee, tea, or a digestif such as Tia Maria, Limoncello, Amaretto, Grappa, or Baileys.

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