



# MAIELLA WORTH

# VALENTINE'S DAY

## 3 COURSES DINNER MENU (£50 PP)

A GLASS OF PROSECCO ON ARRIVAL

### STARTERS

#### *PALLOTTE CACE E OVE*

SEMI-MATURED ABRUZZO CHEESE AND FREE-RANGE EGG BALLS, SERVED IN A SLOW-COOKED TOMATO SAUCE & PECORINO FONDUE.

#### *CARPACCIO DI MANZO*

THINLY SLICED RAW BEEF W EXTRA VIRGIN OLIVE OIL, GRANA & FRESH BLACK TRUFFLE SHAVINGS.

#### *TARTARE DI GAMBERI*

HAND-CUT PRAWN TARTARE W LEMON ZEST, MANGO COULIS, A TOUCH OF FRESH CHILLI AND MICRO BASIL.

### MAIN COURSES

#### *CHITARRINA BURRO & TARTUFO*

SPAGHETTI ALLA CHITARRA GENTLY TOSSED IN TRUFFLE BUTTER, FINISHED W FRESH BLACK TRUFFLE SHAVINGS.

#### *RAVIOLI RIPIENI DI GAMBERI & CAPESANTE*

RAVIOLI FILLED W PRAWNS AND SCALLOPS, FINISHED IN A LIGHT SHELLFISH VELOUTÉ W LEMON ZEST.

#### *BOUQUET DI ARROSTICINI*

FIFTEEN TRADITIONAL ABRUZZESE SHEEP SKEWERS, SERVED W HOME-MADE FOCACCIA AND GRILLED VEGETABLES.

### DESSERTS

#### *CHEESECAKE AI LAMPONI*

CHEESECAKE W RASPBERRY COULIS & WHITE CHOCOLATE SHAVINGS.

#### *TIRAMISÙ 2.0*

OUR TAKE ON THE CLASSIC TIRAMISÙ.

#### *COFFEE & LIMONCELLO*

