









SAN VALENTINO *at* SAN LORENZO



- PLIN – PASTA PARCELS WITH FONDUTA CHEESE AND TRUFFLE 14⁵⁰ 
- CREOLA – AVOCADO, SPINACH AND SPECK SALAD DRESSED IN VINAIGRETTE 12⁵⁰ 
- GRILLED ASPARAGUS WITH PARMESAN AND BALSAMIC DRESSING 11⁵⁰ 
- GOAT CHEESE WITH GRILLED AUBERGINE, PEPPERS, ANCHOVY, CAPERS 
- SEARED WILD SCALLOPS WITH GREMOLATA SAUCE 12⁵⁰
- MEDITERRANEAN PRAWN COCKTAIL WITH MARIE ROSE SAUCE 14⁵⁰
- FRESH FRIED CALAMARI WITH CHILI TOMATO DIP 14⁵⁰
- SCOTCH BEEF CARPACCIO WITH RUCOLA AND PARMESAN 14⁵⁰



- RAVIOLI WITH RICOTTA AND SPINACH STUFFING, IN BUTTER AND SAGE 14⁵⁰ 
- GRILLED SEASONAL MIXED VEGETABLES WITH THYME AND GREMOLATA 14⁵⁰
- WHOLEGRAIN RISOTTO WITH ASPARAGUS, BUTTER AND PARMESAN 15⁵⁰ 
- PAN-ROAST GUINEA FOWL IN GARLIC, ROSEMARY AND WINE, WITH GAME FRIES 19⁵⁰
- HOMEMADE PAPPARDELLE WITH WILD BOAR RAGU AND MUSHROOMS 18⁵⁰
- ROASTED ATLANTIC COD WITH GREMOLATA DRESSING AND LENTILS 25
- ROAST DUCK BREAST WITH POMEGRANATE AND PINE NUTS, CRUSHED NEW POTATO 19⁵⁰
- VEAL ESCALOPE WITH GORGONZOLA, SERVED WITH BROCCOLI 22
- SEARED, SLICED ENTRECOTE IN ROBESPIERRE SAUCE, WITH TOMATO, ONION & RUCOLA 26
- GRILLED KING PRAWNS WITH WHOLEGRAIN RISOTTO, GARLIC, BUTTER AND WHITE WINE 28

TOMATO AND ONION SALAD 7	MIXED LEAF AND TOMATO SALAD 7		
SPINACH 5	BROCCOLI 5	FRENCH BEANS FRIED 5	ZUCCHINI 5
MASHED POTATO 5	ROAST POTATOES 5	FRENCH FRIES 5	



- MERINGUE WITH PASTICCERA CREAM AND FOREST FRUIT COULIS 7
- BONET – STEAMED CHOCOLATE, AMARETTO BISCUIT, RUM, AND COFFEE PUDDING 8
- HOME MADE LEMON SORBET WITH CAMPARI 8
- CHILLED PANCAKE WITH PASTICCERA CREAM, CRUSHED AMARETTI AND TIA MARIA LIQUEUR 8
- PORT-POACHED PEAR WITH CINNAMON AND CLOVE, VANILLA ICE CREAM 8

ALLERGIES – PLEASE CONSULT DIRECTLY WITH MANAGEMENT FOR ANY DIETARY CONCERNS

SERVICE – A 12.5% DISCRETIONARY CHARGE WILL BE ADDED FOR DISTRIBUTION AMONGST ALL STAFF – THANK YOU