

Carluccio's
FOOD
made
WITH
love

VALENTINE'S
MENU

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made
WITH
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Two courses £26.95 | Three courses £32.95

Starters

Cream of Celeriac Soup V GFO

Served with parsnip crisps and our homemade focaccia

Duck Arancini

Served with 'Nduja mayonnaise

Roasted Tomato Bruschetta with Burrata GFO

Finished with pesto

Mains

Tortelloni Burrata & Truffle V

In a creamy mushroom and truffle sauce

Duck Confit GFO

With garlic roasted potatoes, green beans and a red wine sauce

Crab & Prawn Risotto GFO

In a delicate chilli and lemon infused saffron risotto. Finished with tarragon oil

Saltimbocca Vin Santo & Mushroom

Chicken breast with 24-month aged Parma ham, topped with mushrooms in a rich Vin Santo, sage and cream sauce. Served with rosemary & garlic roasted potatoes

Steak with Truffle Butter GFO

8oz Angus & Hereford sirloin, 28 day aged. With your choice of fries or rosemary & garlic roasted potatoes. *£5.00 supplement for steak*

Desserts

Limoncello Panna Cotta GFO

Served with a crumble Cantucci biscuit and Limoncello syrup

Pistachio Tiramisu V

A twist on the famous classic. Savoirdi biscuits dipped in expresso and Amaretto liqueur. Mascarpone and pistachio cream

V Suitable for vegetarians GFO Gluten free option available

Available 10th - 15th February