

RISTORANTE

The

GREEDY ITALIAN

EST 2017

# San Valentino menu

## PRIMO

### FUNGHI

Sautéed wild mushrooms, toasted sourdough, garlic & thyme cream (GFA) (V)

### MEAT 'A' BALLS

Beef meatballs, Italian seasoning, tomato ragu & charred bread (GFA)

### MOZZARELLA EN CAROZZA

Warm herb crumbed mozzarella, basil & tomato sauce (V)

### INSALATA CAPRESE

San Marzano tomatoes, buffalo mozzarella, herb pesto, olive oil & baby basil (V) (GF)

## SECONDI

### FILLETTO

28 day aged Beef fillet medallions, Garlic & garden herb butter, hand cut potato wedges, green beans & pancetta. (GF)

(Served Medium Rare)

### GAMBERONI

Bugatini pasta, black tiger prawns, blue swimmer crab meat, tomato & cream sauce, chilli oil

### RISOTTO

Wild mushroom, white truffle, shaved pecorino cheese and micro herbs (V) (GF)

## DOLCE

### TO SHARE

Italian cannoli filled with chocolate & rum, Strawberry cheese cake, brownie & panna gelato

£50.00 PER PERSON

including a glass of prosecco on arrival