

MANO a BOCCA

Valentine's Menu

£30.00 inclusive of a glass of Prosecco

STARTERS

BRUSCHETTA DI MELANZANE (VEGAN)

Roasted aubergine with garlic & chilli flakes, served on toasted sourdough bread

GARLIC PRAWNS

King Prawns cooked in white wine, butter & garlic, with sun dried tomatoes. Served with sourdough bread

GOAT'S CHEESE BRUSCHETTA (VEG)

Warm goat's cheese on toasted sourdough bread, with roasted onion, sun dried tomatoes and watercress

BAKED MUSHROOM

Baked whole field mushroom, stuffed with gorgonzola & parmesan breadcrumbs.

Topped with watercress & served with sourdough bread

FIG & SPECK SALAD

Fresh fig with smoked Speck ham. Drizzled with

extra virgin olive oil D.O.P

MAINS

CALABRIA PIZZA

'Nduja sausage, red onion, crushed potato, Calabrian piccante chillis, garlic, fior di latte & goat's cheese.

Served on a bianca base (no tomato). Hot!

BROCCOLI PIZZA (VEGAN)

Spicy tender stem broccoli, red onion, chickpeas, garlic, chilli oil & vegan mozzarella, on a butternut squash base

CARBONARA PIZZA

Pancetta & free range egg, with fior di latte, on a crème fraiche base, topped with grated Pecorino cheese

FUNGI TARTUFO PIZZA (VEG)

Field, cremini & oyster mushrooms, tomato, fior di latte, garlic oil, rosemary & truffle oil

ZUCCHINI PIZZA

Zucchini flowers, roasted courgette, anchovy, fior di latte, garlic & chilli flakes, on a bianca base (no tomato)

RIGATONI ALLE VERDURE (VEGAN)

Roasted courgette & peperonata, with oyster mushrooms in a tomato, garlic & chilli sauce

'NDUJA & SALSICCIA RIGATONI

Rigatoni pasta, 'nduja & salsiccia, with friarielli in a cream & bechamel sauce. Topped with shaved Parmesan

ARTICHOKE SALAD (VEG)

Chargrilled marinated artichokes, black olives, sun-dried tomatoes & goat's cheese, on a bed of rocket and baby spinach with a honey & mustard vinaigrette. Served with baked dough balls

DESSERTS

CROSTATA DI LIMONE (GF)

Citrus lemon tart, baked on a light gluten-free base with black cherry coulis.

Served with cream, vanilla ice cream or mascarpone

CHOCOLATE CHEESECAKE (VEGAN) (GF)

A beautifully light but rich chocolatey cheesecake on a gluten free base.

Served with vegan salted caramel ice cream

AFFOGATO

Vanilla ice cream, espresso & liqueur of your choice

TIRAMISU

Fresh cream, mascarpone, savoiardi biscuits, coffee, marsala & grated chocolate orange

VEGAN ICE CREAM

Salted Caramel / Chocolate Orange (2 scoops)

HOT CHOCOLATE FUDGECAKE

Home baked chocolate fudge cake. Served with vanilla ice cream, mascarpone or cream

