



Friday February 14th  
**FABIO SWINDON**  
PRESENTS

# San Valentino

3-Course meal @ £ 20.95 pp Including a glass of Prosecco with pomegranate

Vegan/Vegetarian

♥♥ Let's Fire ♥♥ 1 of 3

## **MINISTRONE ALLA TOSCANA**

Tuscan style soup of ricotta, spinach, and tortelloni pasta  
(vegan tortelloni available) with cannelli beans and spinach leaves  
Served with bread

## **BRUSCHETTA AVOCADO AND BASIL PESTO**

Toasted ciabatta bread topped with mashed avocado, garlic and  
basil pesto served with salad garnish and a balsamic reduction

## **FUNGHI. TRIFOLATI**

Chopped mushrooms sauteed in garlic, olive oil and parsley  
Served with ciabatta bread

## **VERDURE GRIGLIATE**

Charcoal grilled courgette, peppers, aubergine and  
fried cherry tomatoes marinated in garlic and olive oil

## **ASSAGGINI DA DIVIDERE**

Sharing platter for two people of  
Funghi trifolati, bruschetta avocado, verdure grigliate,  
caramelised onions, olives, vegan mozzarella

*All you need is*  
**Love**

*Please see other side for Main & Dessert - 2 & 3*



Friday February 14th  
**FABIO SWINDON**  
PRESENTS

# San Valentino

3-Course meal @ £ 20.95 pp Including a glass of Prosecco with pomegranate

Vegan/Vegetarian

♥♥ **Burning Passion** ♥♥ 2 of 3

## LINGUINE AL PISTACCHIO

Flat spaghetti served in a home made pesto of pistachio nuts, garlic and olive oil

## RISOTTO ALLO ZAFFERANO

Risotto cooked with saffron and asparagus

## PENNE ALLA NORMA

Tube pasta cooked with a rich tomato sauce, diced aubergine and vegan mozzarella

## CAPONATA. ALLA SICILIANA

Fresh peppers, aubergine, courgettes, slow cooked in a rich garlic, tomato sauce with black olives

All above main courses are served with  
either garlic bread or salad

♥♥ **Consuming Love** ♥♥ 3 of 3

- Vegan vanilla ice cream
- Fresh fruit salad
- Raspberry sorbet

*please see other side for Starter - 1 of 3*