

@Milano

Menu di San Valentino

Due to the availability of fresh produce we reserve the right to make changes to the menu if necessary.

Glass of champagne each on arrival, bottle of wine of your choice.

Homemade breads & focaccia

Starters

Thai spiced fishcakes & yellowfin tuna tartare with sweet chilli jam, micro leaf, fresh mango, crème fraîche & fresh lime.

Seared prime venison carpaccio (rare thinly sliced), Jerusalem artichoke cream, pickled beetroot, balsamic baby onions, wild rocket, parsnip crisps & toasted hazelnuts.

Creamy saffron risotto with Lobster, king scallop & rare breed belly pork.

Roasted pumpkin filled ravioli, chestnuts, fine asparagus, baby plum tomatoes, butter, sage & parmigiano reggiano cheese. (v)

Wild boar filled ravioli, fava beans, wild boar sausage, pancetta, sage, butter, truffle oil & parmigiano reggiano cheese.

Main courses

Prime aberdeen angus fillet steak with barolo wine braised ox cheek, roasted root vegetables & potatoes topped with taleggio cheese melt & parma ham

Prime welsh lamb fillet tenderloin cooked pink in a shiraz, creamed porcini mushrooms & rosemary jus, peperonata (sauteed peppers with olives, capers, mint & garlic) creamy maris piper mash & parmesan tuile

Pan fried fillet of wild sea bass, crushed new potatoes with fresh Lobster, gruyere cheese & spring onion, fine asparagus, spicy butter beans, balsamic syrup & fresh lemon

Prime venison steak cooked rare, buttered chestnuts, wilted spinach, spiced carrot puree, celeriac cream, port & juniper gravy with wild mushrooms & sauerkraut filled ravioli

Grilled Fillet of monkfish, slow cooked rare breed belly pork, spiced umbrian lentils, shoestring chips & garlic cima di rapa (italian broccoli)

Baked goats cheese & cherry tomato filled Aubergine, Wild mushroom & soft poached hens egg topped bruschetta, spicy mixed beans & lentil casserole, chargrilled mediterranean vegetables & parmesan polenta chips (v)

Dessert

A beautiful medley of milanos miniature deserts to share.

or

Cheese & biscuits

A selection of 8 cheeses with assorted grapes, walnuts, quince jelly & celery to share.

Coffee or Tea

Italian chocolates & biscuits.

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These wines have been selected specially for the menu tonight, so feel free to experience something different with all your trust...

Champagne & Prosecco

- 1 Prosecco Santo Stefano DOC, Ruggeri NV Italy
bottle £30.50
- 2 Gobillard Brut Baron De Marck NV France
bottle £36.95
- 3 Gobillard Brut Rosé NV France
bottle £40.95
- 4 Laurent Perrier Brut NV France
bottle £48.95
- 5 Laurent Perrier Cuvée Rosé Brut, NV France
bottle £73.95
- 12 Moët et Chandon, Dom Pérignon, 2006 France
bottle £130.50

White Wine

- 7 Pinot Grigio, Veritiere 2015
Veneto, Italy
Attractive, full, fruity and very elegant with a fresh and zesty palate and a delicate finish.
- 9 Gavi di Gavi DOCG, Fontanafredda 2015
Piemonte, Italy
Full and delicate, with an elegant bouquet of flowers and fruit. The palate is attractively young, dry, fresh and well-balanced.
- 11 Vernaccia di San Gimignano, Cecchi 2015
Tuscany, Italy
The fullness and complexity of flavours make the wine and ideal partner to fish, poultry and white meats.
- 17 Vermentino 'Villa Solais', Santadi 2015
Sardinia, Italy
Light, fresh white with a green herb character. Dry
- 18 Sauvignon Blanc, Yealands Estate 2016
New Zealand, Marlborough
Flavours of passionfruit and blackcurrant leaf with underlying notes of wet stone and thyme. Good weight and texture, with a focused mineral acidity.
- 22 Chablis, Domaine de Vauroux 2015
Burgundy, France
Medium bodied with crisp, apple acidity, pure fruit flavours of white peaches and pears and a classic, steely, dry finish.

Rosé Wine

- 44 Planeta Rosé IGT Sicilia, Planeta 2015
Sicily, Italy
A light and attractive nose with notes of rose petals, pomegranate and strawberries. The palate is silky smooth, light and fresh with a beautiful finish.
- 62 Comte de Provence Rosé, La Vidaubanaise 2015
Provence, France
A light, bright nose of wild strawberries with a refreshing, smooth palate.

Red Wine

- 29 Briccotondo Barbera Piemonte DOC Fontanafredda 2015
Piemonte, Italy
Medium bodied and soft, with balancing structure to the blackberry and morello cherry flavours, finishing rounded and supple with a hint of liquorice.
- 31 Chianti Classico, Cecchi 2014
Tuscany, Italy
Intensely aromatic with notes of violets and bags of classic Chianti character.
- 33 Brusco dei Barbi, Fattoria dei Barbi 2015
Tuscany, Italy
Fragrant bouquet with hints of plum and red berries. It is full bodied with soft tannins and a rich, long finish.
- 36 Salice Salentino Riserva, Francesco Candido 2012
Puglia, Italy
Dried fruit flavours accompanied by a creamy bitter chocolate character.
- 43 Beaujolais, Cuvée Traditionelle, Vissoux 2015
Beaujolais, France
Traditional Beaujolais; produced using natural yeasts. Unfiltered.
- 64 Rioja Crianza, Marqués de Arienzo 2014
Rioja, Spain
Spicy aromas of sweet red berries lead to a rounded, lush palate of ripe red fruits and a firm finish.

Dessert Wine

- 47 Morsi di Luce, Cantine Florio 2011
Sicily, Italy (15.5% abv)
Full bodied, smooth and velvety with flavours of acacia honey, citron peel and sage with a rounded finish of honeyed, dried fruit and vanilla.
59 125ml £7.00