

3 COURSES £58 pp

# OYSTERIA

## Valentine's Menu

### STARTER

#### CAVIAR KISSED OYSTERS

4 oysters topped with red & black caviar

#### BURRATA ROSA V

burrata on betroots & sprinkled with hazelnuts

#### SPARKLING SCALLOPS

scallops in Prosecco sauce

#### OCTOPUS MEDLEY

grilled octopus tentacle on a bed of mash potato & herbs oil

#### AMORE ITALIANO V

mix of fried mozzarella, arancino, crocche & frittatina

### MAIN COURSE

#### PACCHERI EMBRACE

paccheri pasta with spicy nduja & burrata

#### MYSTICAL FOREST LINGUINE V

linguine pasta with wild mushrooms in a truffle cream sauce

#### LOBSTER SERENADE

paccheri pasta with half lobster in a tomato bisque

#### PARMIGIANA DI POLLO

golden crispy chicken topped with marinara sauce & melted cheese

#### MEDITERRANEAN TEMPTATION

mediterranean style seabass in puttanesca sauce

#### MIDNIGHT ON THE BEACH

risotto with mixed shellfish & squid ink

### DESSERT

#### TRILOGY FOR TWO

chocolate brownie & profiteroles & pistachio tirmisu