

**DA PEPPINO**  
**SAN VALENTINE MENU**

**GLASS PROSECO COCTAIL**



**ZUPPA DO CARCIOFI CON PANCETTA**

Jerusalem artichoke soup with crispy pancetta

**CARPACCIO DI BRESAOLA**

Italian cured beef with rocket, parmesan shaving & olive oil

**FORMAGGIO FRITTO (V)**

Deep fried breaded brie with cranberry sauce

**SALMONE AFFUMICATO**

Smoked salmon with capers, lemon, olive oil & toasted bread



**RISOTTO DI RADICCHIO & SPECK**

Risotto of radicchio rosso, speck & Amarone wine

**POLLO RIPIENO AL FORMAGGIO**

Breast of chicken filled with Philadelphia cheese, wrapped in Parma ham

**SPIGOLA VALENTINA**

Pan fried fillet of sea bass with fennel seeds & Pernod veloute

**BISTECCA ALLA GRIGLIA**

Sirloin steak served with béarnaise & hand cut chips



**TIRAMISU'**

Soft sponge cake with layers of zabaglione and coffee cream

**PANNA COTTA ALL' ARANCIA**

Grand Marnier panna cotta with Sicilian orange

**SEMIFREDDO ALLE MANDORLE**

Homemade nougat ice cream with warm chocolate sauce

**SELEZIONE DI FORMAGGI**

Selection of Italian cheeses & biscuits

*£ 35.00 per person*