

# Valentine's Day

## OSTERIA *Da Fabrizio*



*L'Arte Di Mangiare e Di Socializzazione*

"One cannot think well, love well, sleep well, if one hasn't eaten well".

WELCOMES YOU TO CELEBRATE AN EVENING OF LOVE

Join us for a romantic evening starting with a complimentary glass of Kir Royale served at a beautifully arranged table with table cloths.

You will be entertained by our big screen, televising live jazz concerts, and music from the jazz soul era

FIND US ON



[www.dafabrizio.co.uk](http://www.dafabrizio.co.uk)

## ANTIPASTI

### MINISTRA CON ZUCCA ARROSTO 10/95

Roasted pumpkin soup with curry king prawn & crème fraiche served with crostini

### MOUSSE DI SALMONE 9/95

Smoked salmon mousse served on heart shaped black bread topped with fresh dill and spring onion

### ASPARAGI ALLA MILANESE 9/95

Steamed asparagus wrapped with crispy pancetta served on a soft fried egg finished with parmesan cheese

## PRIMI PIATTI

### PANZEROTTI RIPIENI DI ZUCCA 13/95

Fresh homemade ½ moon pasta filled with fresh ricotta cheese, butter and nut squash finished with a butter and sage dressing topped with parmesan cheese

### RAVIOLI DELL'OSTERIA 16/95

Large homemade ravioli filled with wild boar ragu finished with a wild boar sauce and parmesan cheese

## SECONDI

### GRIGLIATA DELL' OSTERIA 26/95

Marinated fresh chargrilled fish platter, fresh lobster tail, jumbo king prawns, calamari and fresh oyster gratinata served with steamed new potatoes accompanied by a fish stock cream and saffron sauce

### FILETTO DA FABRIZIO 24/95

Char-grilled fillet steak served on a sautéed potato and broccoli timbale, topped with rocket leaves and a parmesan crisp, finished with a red wine and veal jus

### COTOLETTO DI VITELLO 17/95

Chargrilled veal cutlets on the bone served on a timbale of sautéed potato, pancetta & green beans finished with a burnt butter & sage dressing

## DOLCI

Chocolate and vanilla mousse topped with roasted pistachio 6/95

Homemade tirimisu with baileys and chocolate mint crisp 6/95

Chocolate fondente with vanilla ice cream topped with a fresh strawberry coulis 6/95

Customers who are subject to any food allergies, or have special dietary needs, please contact a member of staff at the time of ordering your meal. Some of the dishes may contain traces of nuts. All prices include vat and an optional 10% discretionary service charge will be added to parties of 6 or more