



*VALENTINE'S À LA CARTE*

**VALENTINE'S À LA CARTE**  
**A GLASS OF CHAMPAGNE, 3 COURSES & A SIDE**  
**£54.95 PER PERSON**

Choose 3 courses from Cichetti e Pane or Antipasti and Pasta, Pizza or Primi, with a side dish or sauce and Dolce or Piatto di Formaggi

○ *Supplements apply to some dishes, as indicated.*

**CICHETTI E PANE**

**ITALIAN OLIVES** (177kcal) £4.50  
 A colourful variety and texture of three superb olives, Nocellara from Sicily, Cerignola from Puglia and Gaeta from Lazio [VGI/NGI]

**TRUFFLE & PECORINO MIXED NUTS** (453kcal) £3.95  
 A delicious selection of cashews, almonds, macadamia, pistachio and pecans, covered in a truffle and pecorino seasoning [NGI]

**FRIED TRUFFLE GNOCCHI** (288kcal) £8.50  
 Stuffed with ricotta and truffle, served with porcini mushroom sauce [V]

**BRUSCHETTA AL POMODORO** (536kcal) £8.95  
 Classic tomato and basil on toasted Altamura bread [VGI]

**MARINARA** (782kcal) £7.95  
 Pizza base with tomato and oregano [V]

**FOCCACIA** (502kcal) £3.95  
 Freshly baked, served with garlic butter and marinara sauce [V]

**GARLIC BREAD** (763kcal) £7.95  
 Pizza base with garlic butter

**ANTIPASTI**

**MINISTRONE** (201kcal)  
 Chunky vegetable soup with orzo and cavolo nero, served with toasted Altamura bread [V]

**ARANCINI** (302kcal)  
 Truffle and Parmesan

**CAPRESE SALAD** (474kcal)  
 San Marzano tomatoes, buffalo mozzarella and aged balsamic [V/NGI]

**BRESAOLA** (344kcal)  
 Fine slices of lean tender cut cured beef, rucola, Parmesan shavings and balsamic

**CLASSIC CAESAR SALAD** (427/641kcal)  
 Romaine lettuce, croutons, Parmesan and Caesar dressing

**FRITTO MISTO** (299) ○ £2.00 Supplement  
 Fried squid, tiger prawns, mullet and anchovies

**TIGER PRAWNS** (576kcal) ○ £5.00 Supplement  
 Garlic butter and aioli dip [NGI]

**OCTOPUS CARPACCIO** (48kcal) ○ £2.00 Supplement  
 Pink grapefruit, rucola and caperberries

**ANTIPASTI DI MONTAGNA** (821kcal) ○ £4.50 Supplement  
 Prosciutto di Parma, Ossocollo, salami Milano, Sopressa Punta di Coltello, Taleggio, Gorgonzola, pecorino Gran Sardo, balsamic onions, Lombardi peppers, Altamura bread, focaccia, grissini and pesto.

Price per person, for a minimum of two people sharing.

**PASTA**

**LINGUINI ALLA CARBONARA** (1,045kcal)  
 Pancetta, Parmesan, black pepper and cream

**TORTELLINI DI SPINACIE RICOTTA** (739kcal)  
 Roasted walnuts, Parmesan and baby spinach [V]

**RIGATONI CON SALSICCIA** (657kcal)  
 Sausage, peperoncino and fennel

**SPAGHETTI ALLE VONGOLE** (481kcal)  
 Clams, garlic, chilli, white wine and parsley

**SPAGHETTI MEATBALLS** (740kcal)  
 Beef and pork meatballs in a rich tomato marinara sauce

**PIZZA**

**MARGARITA** (1,069kcal)  
 Classic tomato marinara base with mozzarella [V]

**CARCIOFI** (1,217kcal)  
 Grilled artichokes, tomato, green olives, mozzarella, Taleggio and pecorino [V]

**ANCHOVIES, CAPERS, OLIVES & ONION** (1,123kcal)

**PEPPERONI & GUINDILLA CHILLI** (1,180kcal)

**PROSCIUTTO E FUNGI** (1,190kcal)  
 Prosciutto and mushroom

**PORCHETTA BLANCA** (1,605kcal)  
 Slow-roasted pork belly with rosemary, mozzarella, mascarpone, white truffle oil and pecorino

**PRIMI**

**SIRLOIN STEAK 250G** (838kcal) ○ £21.00 Supplement  
 50 day aged grain fed beef, served with confit pesto tomato and fries

**OSSO BUCCO** (714kcal) ○ £13.00 Supplement  
 Braised rose veal shanks, garnished with gremolata and served with risotto alla Milanese

**MEATBALL PIZZAIOLA** (523kcal)  
 A generous veal meatball, slowly braised in a pizzaiola tomato sauce and glazed under fontina cheese

**RISOTTO NERO** (608kcal)  
 Roasted scallops and squid seared in the pan served on a black squid ink risotto

**AUBERGINE & HALLOUMI PARMIGLIANA BAKE** (489kcal)  
 Thickly sliced grilled aubergine and halloumi with a chunky tomato sauce [VGI]

**SICILIAN ROAST CHICKEN** (1,012kcal)  
 Rosemary, lemon and polenta roast potatoes [NGI]

**BAKED SARDINES** (391kcal)  
 Citrus pickled fennel and rucola salad

**SOLE MEUNIÈRE** (553kcal) ○ £17.00 Supplement  
 Lemon sole lightly pan-fried with caper and parsley butter [NGI]

**FRITTO MISTO** (598kcal) ○ £3.00 Supplement  
 Fried squid, tiger prawns, mullet and anchovies, served with rucola and Parmesan salad

**CANNIZARO HOUSE SALAD** (284kcal)  
 Baby kale, edamame beans, quinoa and alfalfa sprouts [V/NGI]  
 Add: Chicken (117kcal) | Smoked mackerel (193kcal)  
 Halloumi (206kcal) [V] ○ 1 topping included

**CONTORNI**

**FRIES** (450kcal) [V] £4.25

**PARMESAN & TRUFFLE FRIES** (541kcal) [V] £4.95

**ZUCCHINI FRITTI** (386kcal) £4.95  
 Deep fried shoestring courgettes [V]

**SPINACH** (137kcal) £4.25  
 With olive oil and lemon [V]

**CARROTS** (112kcal) £4.25  
 Steamed with caperberries [V]

**RUCCOLA & PARMESAN SALAD** (150kcal) £4.25  
 Balsamic dressing [V/NGI]

**SALCE**

**GORGONZOLA** (254kcal)

**PORCINI MUSHROOM** (77kcal)

**GARLIC BUTTER** (422kcal)

**SALSA VERDE** (133kcal)

**PIZZAIOLA TOMATO** (79kcal)

**'BURNT CHIPS' £2.50**

In partnership with "The Burnt Chef Project", challenging mental health stigma within the hospitality sector. By donating an order of burnt chips, you will be supporting a worthwhile cause.



THE BURNT CHEF PROJECT

**DOLCE**

**PANNA COTTA** (491kcal)  
 Sweet set cream, served with figs poached in honey and Marsala

**TIRAMISU** (473kcal)  
 Layers of mascarpone, coffee and sponge finished with cocoa powder. A real Italian classic! [V]

**TARTUFFE DI CIOCCOLATO** (508kcal)  
 Chocolate truffle cake with crème fraîche [V]

**AFFOGATO** (74kcal)  
 Vanilla ice cream and a shot of espresso poured over [V]

**ICE CREAM & SORBET** (52kcal) [V/NGI]

**PIATTO DI FORMAGGI**

A selection of Italian cheese served with biscuits and chutneys, including Gorgonzola, Taleggio, fontina and pecorino (606kcal) ○ £2.00 Supplement

For special dietary requirements or allergy information, please speak with a member of our team before ordering. Although we endeavour to do so, we cannot guarantee that any of our dishes are allergen free or fulfil dietary requirements due to possible cross contamination during production. [NGI] = Does not include any gluten containing ingredients. [NGIA] = Alternative available that does not include any gluten containing ingredients. [VGI] = Does not include any ingredients derived from animals. [VGIA] = Alternative available that does not include any ingredients derived from animals. [V] = Vegetarian. [VA] = Vegetarian alternative available. Calorie calculations are as accurate as possible however slight variations may occur. To maintain a healthy weight, the daily recommended intake of calories for adults is around 2,000 a day. All of our prices include VAT. A discretionary service charge of 12.5% will be added to your bill.



For further information on allergens please scan here.

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