

Valentine's Specials

ROASTED KING SCALLOPS

Served in their shell with vermouth, garlic, lemon & breadcrumbs

Pasta Grande

Served tableside to share

SPAGHETTI WITH FRESH TRUFFLE (SERVES 2)

Spaghetti alla chitarra with truffle sauce, pecorino Romano & fresh black truffle. Served in a pecorino Romano wheel

BAKED WHOLE SEABASS IN A THYME-FLAVOURED SALT CRUST

Flamed with grappa & served with our house salad.

Please allow 30 minutes for cooking

DESSERT PLATE (SERVES 2)

Chocolate & hazelnut cheesecake with Ferrero Rocher, tiramisu & Baileys panna cotta with espresso caramel & amaretti biscuit

WILD BERRY BELLINI

A puréed blend of wild berries topped with Prosecco

Gino Rewards £5

LYCHEE & ROSE

Absolut raspberry vodka, Lanique Spirit of Rose, lychee, raspberries & lime

Gino Rewards £5

PINK STRAWBERRY BRAMBLE

Beefeater pink strawberry gin, pomegranate & lemon

Gino Rewards £5

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request.