

Complimentary Prosecco,
Bread and olives
on arrival

L'ARTE

SEAFOOD & GRILL



Valentine's

MENU



STARTERS

Melanzane Alla Parmigiana

Baked aubergine with melted mozzarella, fresh basil, tomato sauce and a touch of parmesan cheese

Salmono Marinato

24h marinated salmon served with fennel, fresh baby leaves, cherry tomatoes and Auruga caviar

Granchio Bianco

Dorset hand picked white crab Served with concassé avocado and passion fruit

Insalata Tricolore

Buffalo mozzarella, avocado and beef tomatoes

Gamberoni Piccanti

Pan-fried king prawns served with bisque sauce, chilli and garlic

Frittura o Grigliata di Calamari

Deep fried or grilled calamari served with lemon and tartar sauce

MAINS

Tortelloni Cacio e pepe

Tortelloni stuffed with Honey and Pecorino cheese, served on a Cacio e pepe sauce

Risotto Ai Porcini

Wild mushrooms risotto

Alberto's Pasta

Homemade fresh Mafalde pasta paired with succulent crab meat, tender king prawns, a hint of chilli and fresh cherry tomatoes

Costata di Manzo

Flamed grilled 300g grass fed ribeye steak, served with rosemary potatoes and homemade red wine jus

Nodino di Vitello

Veal chop served with rosemary potatoes and homemade red wine jus

Roasted Halibut

Roasted Halibut steak, served with mixed steamed vegetables

Turbante di Branzino

Wild sea-bass fillet rolls served with king prawns and seasonal vegetables

DESSERTS

Cuore di velluto

Almond-cocoa biscuit, milk chocolate and caramel mousse, raspberry jelly

Tortino Cioccolato e Pera

Ricotta and pear cake with dark chocolate mousse

Panna Cotta ai Frutti di Bosco

Cream pudding with forest fruits

Sorbetto al limone

Lemon sorbet

Tiramisu

Traditional homemade Italian classic

12.5% Service Charge Will Apply