



VALENTINES

DA VINCI FINE DINING RESTAURANT

MENU



Di Rita's
AT N^o2 (The Old Bank)

VALENTINES MENU

Three Courses - £49pp

Join us in the elegant surroundings of our Da Vinci Fine Dining Restaurant. Settle in, unwind and fall in love with food all over again with our carefully prepared Valentines menu. Select your favourite option from each of the four courses below.

BEFORE YOU BEGIN...

Something to drink

A glass of Exclusive Villa Sandi Prosecco

(£10.50 supplement)

Something to nibble

Mixed Olives and Grana Padano served with Honey

(£9 supplement)

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TO START...

Formaggio di Capra Impanato

Lightly breaded goat's cheese, using our sourdough breadcrumbs, accompanied by a rich and tangy beetroot & ginger chutney

Tortelloni Crostacei

Hand-crafted fresh pasta, lovingly filled with a light mix of crab, lobster & prawns, served with garlic butter & sage

Melanzana Parmigiana

Sliced breadcrumb aubergine, delicately layered with creamy mozzarella, parmesan cheese and Di Rita's signature passata - baked to perfection

Carpaccio di Manzo

Delicately thin slices of mature, locally sourced, beef fillet (served raw), dressed with a zingy lemon olive oil and topped with parmesan shavings



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THE MAIN EVENT...

Risotto Funghi

Traditional Italian Cannaroli rice carefully combined with rich and tender porcini mushrooms, organic cream and a generous drizzle of unctuous truffle oil

Involtini di Rana Pescatrice

Meaty and delicate, sustainably sourced, monkfish tail, wrapped in finely sliced parma ham and served with a fresh lemon and herb butter, braised savoy cabbage and crispy parmesan potatoes

Filetto di Mare e Monti

Mature, locally sourced, fillet of beef and juicy king prawns served with a velvety thyme butter, perfectly grilled sweet peppers and crispy parmesan potatoes

(£5 supplement)



Tagliatelle San Valentino

Egg tagliatelle cooked to perfection with delicate and flavoursome cod cheeks, complemented by smoked pancetta and served in a luxurious cream of tomato and prosecco sauce

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TO FINISH...

Panna Cotta

An Italian favourite - with a Di Rita's twist! Silky and smooth panna cotta served with seasonal accompaniments

Tiramisu

An absolute classic - a velvety marriage of savoiardi biscuits dipped in espresso, layered with delicately sweetened mascarpone cream, and topped with a dusting of cocoa powder - heaven!

Tagliere di Formaggi

Your choice of a traditional, Italian cheese, accompanied by artisan crackers and our homemade basil butter. Choose from:

Pecorino, Provolone or Gorgonzola

(£3 supplement for all three cheeses)



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