

Valentine's Day Menu



Saturday 14th February; £60 per person

Antipasti

Minestrone **GFO VG**

Classic Minestrone Soup, Freshly Baked Ciabatta Bread, Butter

Prosciutto e Melone **GF**

Parma Ham, Cantaloupe Melon, Rocket, Aged Balsamic, Extra Virgin Olive Oil

Capesante **GF**

Pan Fried Scallops, Smoked & Charred Cauliflower, Caperberries, Cauliflower puree, Apple Gel

Carpaccio di Manzo **GF**

Thinly sliced Raw Beef Tenderloin, Rocket, Parmesan Shavings, Confit Garlic Mayo, Pickled Shallots

Gnocchi Arabiatta **VG**

Potato Gnocchi, Spiced Tomato Sauce, Toasted Hazelnuts, Crispy Kale



Secondi

Pollo al Tartuffo **GF**

Chicken Breast Supreme stuffed with Winter Truffle Mousse, Pomme Potatoes, Spinach, Wild Mushroom Sauce, Sautéed Shitake Mushrooms

Linguine Marinara **GFO**

Langoustine, Prawns, Calamari, Mussels, Chilli, Garlic, Parsley, Extra Virgin Olive Oil

Groppa D'agnello **GF**

Marinated Rump of Lamb, Dauphinoise Potato, Honey glazed Carrots, Minted Red Wine Jus

Filetto di Merluzzo **GF**

Pan Fried Fillet of Cod, Fennel Velouté, Saffron Potatoes, Borlotti Beans, Chive Oil

Melanzane Parmigiana **VG**

Vegan Lasagne, Eggplant, Tomato Sauce, Parmesan Cheese, Mozzarella, Extra Virgin Olive Oil, Basil



Dolce

Budino al Caramello

Sticky Toffee Pudding, Brandy Sauce, New Forrest Vanilla Ice Cream

Torta al Cioccolato e Arancia **GF VG**

Rich Chocolate & Orange Torte, Chocolate Sauce, Champagne Sorbet

Ennio's Tiramisu

Finger Biscuits soaked in Coffee, layered with Mascarpone Cheese, Cocoa Powder

Selection of New Forest Ice Cream **V & Sorbet VG**

SPECIALS



Chateaubriand For Two, Crispy Tripple Cooked Hand Cut Chips, Cherry Vine Tomatoes, Pepper Sauce (Extra £12.50 per person)



Cheese Trolley (3slices £12) see The Cheese Menu



Fresh Oysters (x3 £15.00)

VG – Vegan; V – Vegetarian; GF – Gluten Free; GFO – Gluten free optional

A discretionary service charge of 10% will be added to your final account

All Reservations: 02380 ~ 22159 | info@ennios.co.uk | www.ennios.co.uk