

**VALENTINES MENU**  
**£45PP**

*Antipasti*

**BEEF CARPACCIO**

Beef carpaccio, salsa verde, Parmigiano Reggiano, rocket and olive oil

**CAPESANTE ARROSTO & 'NDUJA**

Roast scallops, Jerusalem artichoke purée, crispy prosciutto, layered potato and 'nduja,

**ROASTED FIG, COURGETTE & BURRATA (V)**

Roasted black figs, courgette ribbons, basil and creamy burrata

**FRITTO MISTO DI MARE (FOR TWO)**

Crispy calamari, butterflied prawns, whitebait and courgette fritti, lemon and garlic aioli

**ANTIPASTI CAVALLO (FOR TWO)**

Prosciutto crudo di Parma, mortadella with pistachio, bresaola, culatello, smoked scamorza, Parmigiano Reggiano, burrata, confit datterini tomatoes, mixed olives and warm focaccia

*Mains*

**FETTUCCHINE AL TARTUFO (V)**

Fettuccine with seasonal fresh truffle, Parmigiano Reggiano cream and wild mushrooms

**PORCHETTA INVERNALE**

Crispy porchetta, fondant potato, cavolo nero with garlic and olive oil, red wine & rosemary jus

**RADIATORI ALLA VODKA CON GRANCHIO E VONGOLE**

Radiatori in vodka tomato cream with Cornish crab, clams and fresh chili

**FILETTO ALLA ROSSINI (£10 SUPPLEMENT)**

Beef fillet, chicken liver parfait, mushroom duxelles, creamy mashed potatoes, rich madeira jus and fresh black truffle

**ARAGOSTA AL THERMIDOR (£10 SUPPLEMENT)**

Half lobster in a velvety Parmigiano and mustard cream with fresh dill, grilled in the shell and served with garlicky sautéed new potatoes and samphire

**POLLO ALLA PARMIGIANA**

Crispy chicken baked in pomodoro and mozzarella, served with rigatoni al burro

TRUFFLE  
PARMESAN  
CHIPS / 6

ROASTED  
ITALIAN RED  
PEPPERS / 7

CHARRED TENDERSTEM  
BROCCOLI WITH  
TOASTED PISTACHIO / 7

*Sides*

CHARRED CORN WITH  
CALABRIAN CHILLI  
BUTTER & PARMESAN / 6

CAVALLO  
SEASONAL  
SALAD / 6

BUTTERED  
MASH  
POTATOES / 6

*Dolci*

**TIRAMISÙ CLASSICO**

Mascarpone cream, espresso & amaretto soaked savoiardi and cocoa

**CHOCOLATE FONDANT AL GIANDUJA**

Warm chocolate and hazelnut fondant with a molten centre and vanilla gelato

**AFFOGATO AL PISTACCHIO**

Hot espresso poured over pistachio gelato with amaretti





# Valentines at Cavallo

**RISTORANTE  
& BAR**



PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS. DETAILED INFORMATION ON THE FOURTEEN LEGAL ALLERGENS IS AVAILABLE ON REQUEST, HOWEVER WE ARE UNABLE TO PROVIDE INFORMATION ON OTHER ALLERGENS.