



*Dimora is Neapolitan food with heart that celebrates the best and brightest dishes from Campania*

## San Valentino

### Prosecco Cocktail & Canape on Arrival

#### L'antipast

*Something to start*

##### 'O Caprino ca frutt

*Goat cheese mousse, crunchy leaves, beetroot crisps, honey, charred orange*

##### 'O Crostino

*Wild mushrooms, garlic & thyme crostino with crispy pancetta*

##### 'A Zupp

*Celeriac and apple soup, with sun dried tomato and rosemary bread*

##### 'O Coppi

*Ricotta and gin cured smoked salmon tartlet, chilli and carrot purée*

#### Secondo

*The mains*

##### 'A Spigola

*Baked Fillet of sea bass with orange and chilli, potato and green beans*

##### O' Risotto

*Beetroot and prosecco risotto, frozen mascarpone quenelle*

##### 'A Chianchia

*Slow cooked beef, parsnip and honey purée, baby carrots, ham and potato croquettes*

##### E' Gnocchett

*Homemade gnocchi, sausage, walnuts and smoked mozzarella, with rocket pesto*

##### O'Pollo

*Breast of chicken, roast pepper puree, potato, vegetables,*

#### Dolce

*The desserts*

##### 'A Torte di bacche

*Wild berries cheese cake, mint syrup*

##### O' Tiramisu'

*Classic tiramisu with a Bailey's pipette*

##### O' Semifreddo bianco

*White chocolate and vanilla frozen mousse, passion fruit sauce*

##### O' Gelate

*Selection of our Salerno ice cream*

**£25 per person**

**Available Thurs 14<sup>th</sup>, Fri 15<sup>th</sup> & Sat 16<sup>th</sup> February**

*Some of our dishes may contain allergens.*

*Please ask your server for details. Some of our dishes can be adapted to be meat/fish free, please ask your server if required*