



*Casa Pietrasanta*

*Valentine's Dinner*

WELCOME

Glass Of Prosecco

Fresh Oyster with Salmon Roe

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APPETISERS

Sicilian Pink Shrimp Tartare, Lemon and Orange Zest  
with Extra Virgin Olive Oil

or

Slow Cooked Beef Cheek in Brown Sauce

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MAIN COURSE

Fresh Tagliatelle with Carabineros and Prawn Bisque

or

Black Cod Glazed with Balsamic Vinegar, Sauteed  
Italian Zucchini, Fresh San Marzano Tomatoes

or

220 Days Aged Angus Striploin, Sauteed Porcini  
Mushroom and Fresh San Marzano Tomatoes

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DESSERT

Basque Burnt Cheese Cake, Mixed Berry Ice Cream

