14th February 2018

ST. VALENTINE'S DAY DINNER

STARTERS

Soup
Celeriac and Truffle Soup with Thyme croutons

Calamari and Salmon
Salmon stuffed Calamari, marinated in lemon and herbs and thinly sliced, served with mixed leaves and roasted baby globe artichokes

Liver and Sweet Potato
Pan Seared Calves Liver served with sweet potato puree, roasted nuts and seeds, a in soy and honey sauce

MAIN COURSES

Veal
Veal Escalopes, panache of root vegetables, potatoes and veal jus

Pork
Pork fillet stuffed with Maltese sausage, served with roasted tomatoes, onions, potatoes, wild fennel and pan juices

Seabass
Oven Baked Seabass served with sea asparagus, dried cranberries, soaked in white wine and beurre blanc

DESSERT TO SHARE

Strawberry and Prosecco Hearts, Strawberry compote and spicy chocolate sauce

€40 PER PERSON
A ROMANTIC SURPRISE WILL BE OFFERED TO ALL LADIES

For info & Reservations: 99109911 - 21452362 - info@palazzocastelletti.com