

VALENTINE'S DAY

Just us 

EAT • LOVE • SHARE



SET MENU

Effortlessly Italian

PREZZO

Love the simple things

2 COURSES | 16.50

3 COURSES | 19.50

Starters

Giant Meatballs **GF**

With pomodoro sauce and shavings of Italian cheese

Breaded Mozzarella **V**

With pomodoro sauce

Calamari

With a basil pesto and mayonnaise dip

Italian Hummus **V VG**

With grilled flatbread

King Prawns **GF***

With a chilli pomodoro sauce, served with garlic bread

Perfect with a glass of fizz

Mains

Chicken, Bacon & Avocado Salad **GF***

With crispy prosciutto in a honey and mustard dressing

Pesto Pea Penne **V GF***

With basil pesto, peas, mint and lemon topped with creamy burrata cheese

Aubergine Penne **V VG GF***

Marinated aubergine in a pomodoro sauce

Spaghetti with King Prawns **GF***

In a chilli garlic pomodoro sauce

Mushroom Risotto **V GF**

With white wine, spinach and truffle-infused oil

Grilled Chicken Breast with Mushrooms

With Marsala wine sauce and fresh spinach, served with a side dish of your choice

Sea Bass **GF**

With tenderstem® broccoli, beans, asparagus, peas, spinach, cherry tomatoes, roquito chillies and pesto sauce, served with a side dish of your choice

Tre Gusti Pizza **GF***

Pepperoni, chicken and pancetta

Goat's Cheese & Red Pepper Pizza **V GF***

With sun-blushed tomatoes, spinach, red and yellow peppers, olives and red pepper tapenade

Vesuvio Pizza **GF***

Double pepperoni with roquito chillies and mozzarella

Desserts

The perfect finale

Honeycomb Smash Cheesecake **V GF**

Topped with crunchy honeycomb pieces coated in chocolate

Raspberry Sorbet **V VG GF**

Fruity, refreshing and pretty in pink. The perfect frozen finale

Salted Caramel Chocolate Tart **V**

Topped with golden chocolate pieces, served with cream and fresh berries

Tiramisù **V**

With coffee liqueur, Marsala wine, cocoa and mascarpone

Fancy something bubbly

Check the main menu for prices

Gordon's pink gin spritz

Gordon's pink gin, Prosecco and lemonade

Tanqueray and tonic

Tanqueray gin and tonic with lime garnish

Prosecco / Pink bubbles

By the glass or bottle

Moët & Chandon Champagne

By the bottle

Make it a celebration

V Vegetarian **VG** Vegan **VG*** Vegan available upon request **GF** Gluten free **GF*** Gluten free available upon

These dishes are made with vegetarian and vegan ingredients, however we do not have a dedicated cooking area for these items. Meat, poultry and fish may contain small bones.

Any allergies? Ask a member of the team for our full allergen or gluten free menus.