

Valentine's Day

R 395.00 P.P



STARTER

MEZE PLATTER

A delightful selection of Mediterranean-inspired treats to share, including: Grilled halloumi, crispy calamari tentacles, marinated olives, grilled calamari tubes, ciabatta bread, and tartar sauce.

MAIN

LAMB SHANK RAGU PAPPARDELLE

Slow-cooked lamb shank ragu tossed with pappardelle pasta in a robust mushroom and sherry cream, finished with grated parmesan and crispy sage.

CALAMARI

Grilled or deep-fried calamari tubes, prepared with fresh garlic, lemon juice, parsley, and fresh farm butter. Accompanied by your choice of garlic, lemon, or peri-peri sauce, served with savoury rice.

POLLO INVOLTINI

Tender chicken breasts stuffed with spinach, prawns, and Parma ham, grilled golden and oven-baked. Finished with a creamy padella sauce of Napolitana, garlic, and a hint of chilli.

RUMP

300g rump steak, grilled to your preference, served with rustic fries and a sauce of your choice.

BUTTERNUT PANZEROTTI

Delicate pasta parcels filled with butternut and worked into our signature padella sauce.

DESSERT

A DECADENT TRIO FOR SHARING

Silky chocolate mousse with whipped cream and dark chocolate drizzle, a buttery pastry filled with custard and seasonal fruits, and a red velvet cake square with cream cheese frosting and edible glitter.

GRIMALDI'S