

# VALENTINES MENU

## ✓ **Minestrone alla Genovese**

Traditional Italian Vegetable soup served with crusty bread

## **Arancini di Riso**

Duo of fried rice balls filled with spinach and mozzarella, rich Sicilian meat ragu served with sweet chilli pepper dip

## ✓ **Bruschette Miste**

Three Mixed Bruschetta ; classic tomato & basil, grilled Mediterranean veg, avocado with pesto & cherry tomatoes

## ✓ **Grigliata di Verdurine con Mozzarella**

Grilled courgettes, sweet peppers & green beans in a virgin oil & thyme dressing served with fresh mozzarella

## **Tagliatelle con Salmone e Granchio**

Fresh pasta strips tossed with smoked salmon, fresh crab, white wine, cream & fresh herbs

## **Gamberoni alla Diavola**

Grilled King prawns in lemon & garlic served on crispy toast with a sweet chilli & balsamic reduction

## **Piatto Nordico**

Finely sliced smoked salmon, smoked tuna & smoked swordfish with lemon dressing



## **Lasagna al Forno**

Traditional Homemade lasagne with a rich Bolognese & cheese sauce

## **Penne Filetto Salsiccia e Funghi**

Pasta with fillet steak, rich Tuscan sausage, wild mushrooms, tomatoes & virgin olive oil

## ✓ **Ravioli con Peperoni Arrosto e Formaggio**

Handmade ravioli filled with roasted peppers, goats cheese tossed with sundried tomatoes & basil

## **Risotto Speck con Pollo e Formaggio**

Risotto with roasted Tirolean ham, grilled chicken & pecorino cheese

## **Vitello Saltimbocca**

Tender veal escalopes topped with parma ham & mozzarella with white wine & sage

## **Branzino luna di Miele**

Grilled fillet of seabass in herb crust on saute potatoes with cherry tomatoes, lemon & garlic

## **Coda di Rospo Con Prosciutto**

Grilled Monkfish medallions wrapped in parma ham on chilli, lemon & tiger prawn tagliolini

## **Cuore Pepati**

Beef fillet mignon served in a green peppercorn, brandy & red wine sauce served with saute potatoes



## **Meringata Tricolore**

Freshly made meringues served with sweet strawberries & vanilla ice cream

## **Torta Diplomatica**

Layered sweet pastry with Sicilian sponge finished with sweet crème patisserie

## **Cuore San Valentino**

Heart shaped orange sponge with chocolate fondant centre

## Dessert platter to share including

**Crème Brulee, Caramel cheesecake, Tiramisu & honeycomb ice cream**



## 3 Courses £29.95

Should you suffer from any known specific food allergies, please advise your Server when ordering so that we can ensure your safety. Regrettably, we cannot guarantee that our kitchen will be free of nut or peanut traces.

Gluten free pasta is available upon request and we are happy to accommodate any specific dietary requirements.