

VALENTINES MENU

V 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

V Bruschette Miste

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

V Grigliata di Verdurine con Caprino

Grilled courgettes, sweet peppers in a virgin oil & thyme dressing served with grilled goats cheese

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

V 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 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

1200-1800 £27.95

1830-2200 £34.95

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.