

SAN VALENTINO

3 Courses £39.95pp..£10pp deposit required
All couples presented with a rose

STARTERS

ZUPPA DI CAROTE

Homemade soup made with caramelised onions, carrots & oranges

CUORI DI PATE DI FEGATO D'OCA

Heart shaped homemade duck pate served on toasted homemade bread with salad garnish

BRESAOLA DELLA VALTELLINA SUNLETIO DI RUCOLA

Thinly sliced Italian cured meat served on a bed of rocket topped with parmesan shavings, drizzled with a lemon dressing

GAMBERONI FRITTI AL PROFUMO DI SESAMO

Deep fried king prawns coated with sesame seeds served with sweet chilli dip

RAVIOLI ALLA ZUCCA IN SALSA VERDE

Fresh pumpkin ravioli tossed in a cream & tomato sauce

MAIN COURSES

BRANZINO AGLI SCAMPI

Two fresh fillets of sea bass cooked with scampi tails, garlic, cherry tomatoes & parsley

LASAGNE RUSTICA

Traditional homemade lasagne

POLLO CALABRESE

Chicken breast cooked with onions, broccoli, Italian sausages & tomatoes with a touch of chilli

PIZZA OF YOUR CHOICE

(See menu for choices)

BISTECCA ALL CACCIATORA

Sirloin steak pan fried in red wine with mushrooms, garlic tomatoes & herbs

RISOTTO ASPARAGI E GAMBERETTI

Risotto cooked with baby prawns, asparagus & onions blended with a cream sauce & a touch of tomato

RAVIOLI PINOCCHIO

Spinach & ricotta filled ravioli served in a robust tomato sauce

DESSERTS

TARTUFO LIMONCELLO
CHEESECAKE OF THE DAY
CHOCOLATE FUDGE

