



San Valentine

3 COURSE SET MENU £32.50pp

Or

£35pp when having a Bellini cocktail on arrival!



Starters

CAPESANTE GRATINATE

(2,3)

Fish scallops and peeled prawns oven baked with breadcrumbs, garlic, parsley, and chopped tomatoes served in 1/2 scallops shell on a bed of salad garnish.

MOZZARELLA DEGL'INNAMORATI

(1,2,4,7,13)

Heart-shaped mozzarella cheese coated with bread crumbs, then golden fried and served with spicy arrabbiata sauce.

FUNGHI TRIFOLATI

A combination of mixed wild mushrooms sautéed with garlic and olive oil with a touch of chilly, served in a bed of salad with Carasau bread.

TRIO DI BRUSCHETTE (2)

Three different bruschetta toppings, courgettes, peppers, and classic tomatoes, all dressed up with garlic, olive oil, basil and balsamic glaze.

TAGLIERE TIRABACI

(2,3,4,13)

Sharing board of Italian salami, fresh mozzarella and tomato salad.

Prawns and mushrooms in golden fried breadcrumbs, and Trio Bruschetta.



Main Courses

POLLO AL CRUDO E GORGONZOLA

(2,7,13)

Supreme of chicken breast gently sealed on a frying pan, then wrapped with Parma ham and served with Gorgonzola cheese sauce.

MAIALE ALLA PARMIGIANA (2,7)

Escalope of tenderloin of pork cooked with aubergines parmigiana on the top and Parmesan shavings olive oil pesto decoration.

LINGUINE AL GRANCHIO E GAMBERONI

(2,3,13,14)

Linguine pasta in a sauce of crab meat, off-the-shell prawns, saffron white wine infusion, cherry tomatoes touch of garlic on a bed of rocket salad and Carasau bread.

LINGUINE ALLA CONTADINA (2)

Linguine pasta cooked with courgettes, peppers and black olives in a rich, spicy tomato sauce, served with garlic bread and a side salad.

SPIGOLA ALL 'ACQUA PAZZA

(2,5,14)

Two fillets of seabass wrapped in aluminium foil sliced potatoes, cherry tomato, garlic, parsley, white wine, and small peeled prawns.

The seabass is presented to you still in the foil so that you can better appreciate its flavours.

MEDAGLIONI DI MANZO A I PORCINI E CREMA

(2,7,14)

Medallions of beef cooked in rich cream porcini and champions mushrooms with brandy flambé.

Upgrade to a 8oz fillet for £5

ALL THE ABOVE MAIN DISHES ARE SERVED WITH VEGETABLES AND POTATOES

Desserts

PANNACOTTA AL CARMELLO

(7)

Homemade Pannacotta with salted caramel topping.

CHEESECAKE AL LIMONE E ARANCIO

(2,7)

Homemade ricotta and lemon cheesecake with orange sauce.

QUADROTTO AL CIOCCOLATO

Vegan chocolate brownie served with vegan ice cream.

TIRAMISU

(2,7)

Our popular tiramisu served with strawberries deep in chocolate for the occasion.



ALLERGENS GUIDE

1	CELERY	8	MOLLUSCS
2	CEREALS CONTAINING	9	MUSTARD
3	CRUSTACEANS	10	NUTS
4	EGGS	11	PEANUTS
5	FISH	12	SEASAME SEEDS
6	LUPIN	13	SOYA
7	MILK	14	SULPHUR DIOXIDE

PLEASE ADVISE US IF YOU HAVE ANY ALLERGIES

ASK A MEMBER OF STAFF IF YOU NEED MORE
INFORMATION