

VALENTINE'S SET MENU

STARTERS

ANTIPASTO MISTO

This dish is for 2 people to share and includes: Marinated anchovies, smoked chicken, Parma ham, salami, smoked salmon, prawns, calamari, artichoke & char-grilled vegetables.

OR

PANZEROTTI DI GRANCHIO

Home-made crab cakes in a crispy batter, with sweet chilli dipping sauce.

OR

TORRE DI FORMAGGIO DI CAPRA V

Grilled goats cheese gateaux with pine nuts, raisins, pineapple, sundried tomato and rocket.

OR

TORTELLONI RICOTTA E SPINACI V

Tortelloni pasta filled with ricotta and spinach. Served with a sauce of tomato, aubergine, garlic and basil. Topped with parmesan and grilled.

OR

PROSCIUTTO E MOZZARELLA

Parma ham with warmed cherry tomatoes, buffalo mozzarella and basil oil.

MAIN COURSES

TRIO DI PASTA

This dish is for 2 people to share and includes: Risotto with rosemary and garlic chicken and porcini mushrooms, Gnocchi with tomato sauce and mozzarella cheese, Penne pasta with roast vegetables, basil and tomato. Served with garlic ciabatta bread.

OR

CODA DI ROSPO

Roasted monkfish wrapped in Parma ham. Served with tomato rose' sauce.

OR

AGNELLO CON VEGETALI INVERNALI

Lamb shank slow roasted with basil mashed potato, roasted winter vegetables and red wine jus.

OR

LASAGNA

Home-made Italian lasagna with mozzarella, oven baked, served with garlic ciabatta bread.

OR

RAVIOLI DI ARAGOSTA

Lobster ravioli served with cherry tomatoes, basil, garlic and extra virgin olive oil.

All prices include VAT at the current rate (17.5%). A 10% optional service charge will be added to the final bill.
Some dishes may contain traces of known allergens ie nuts

A REAL TASTE OF ITALY

DESSERTS

TRIO DI DOLCI

This dish is for 2 people to share and includes: Chocolate cup with cointreau liquor mousse, Baked Alaska, Chocolate and vanilla bread and butter pudding with creme anglaise.

OR

TORTA DI LIMONE

A sweet pastry case filled with a tangy lemon cream, baked and dusted with icing sugar.

OR

TORTA AL CIOCCOLATO

Layers of dark chocolate sponge & chocolate ganache coated in flakes of chocolate.

OR

FRUTTA FRESCA

Fresh fruit salad.

3 courses £49.95 per couple

This includes a glass of prosecco on arrival and an after meal liqueur from selection*.

*** Choice of: sambuca, grappa, limoncello or amaretto**



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