



Valentines Day

Wednesday 14th February

Glass of Rossini Cocktail on arrival

Starters

Insalata Tricolore V

Buffalo mozzarella and avocado salad

Gamberoni

Tiger prawns sautéed in tomato sauce infused in garlic and a touch of chilli

Polpette

Oven baked veal meatballs in tomato sauce, bechamel, and melted mozzarella cheese

Crocante Di Granchio

Home made Italian style crab cakes on a bed of rocket salad, served with tartar sauce

Carpaccio

Marinated thinly sliced beef, served with rocket salad and parmesan shavings

Main Course

Filetto Porcini

Fillet of beef with wild porcini mushroom sauce and truffle oil

Halibut

Pan Fried Halibut steak with asparagus and king prawns in white wine and lemon jus

Agnello

Lamb cutlets seasoned with garlic and rosemary, served with mashed potato and red wine jus

Ravioli V

Heart shaped home made ravioli with ricotta and asparagus in creamy pesto sauce

Pollo Valentino

Grilled chicken supreme served with polenta and fontina cheese sauce

Desserts

Trio Chocolate

Three layer creamy chocolate mouse

Panna cotta

Vanilla infused Italian custard, served with caramel sauce

Torta alla fragola

Classic cheesecake topped with rich strawberry sauce and fresh berries



£39.95 PER PERSON