

# San Valentino

SERVING ON THE 14TH FEB | £10 DEPOSIT & PRE-ORDER REQUIRED  
(PLEASE STATE ANY ALLERGIES OR INTOLERANCES ON YOUR PREORDER)

## PRIMI PIATTI

Calamari Fritti | Fresh squid pieces coated in herby breadcrumbs with a lemon & black pepper mayonnaise.

Arancini | Breaded Risotto balls filled with mozzarella, parmesan, dolcelatte & gruyere cheeses with a pot of our spicy tomato & basil sauce.

⊗ Zuppa | Roasted butternut squash soup, flavoured with thyme & garlic, finished with cream & toasted pine nuts. Served with warm ciabatta.

⊗ Burrata | Creamy Burrata garnished with rocket, cherry tomatoes & olive oil

⊗ Antipasti e Affettati | Italian hams, cheeses, stuffed olives & homemade focaccia, served with honey & truffle oil pots, and risotto balls with a pot of our spicy tomato & basil sauce (serves two).

## SECONDI PIATTI

All served with roasted garlic & rosemary potatoes, caponata & cauliflower cheese.

⊗ Filetto al Vino Rosso | Tender Fillet steak cooked to your taste, topped with pate & porcini mushrooms finished with a red wine reduction

⊗ Spigola in Cartoccio | Filleted Sea Bass poached in parchment paper with wine, prawns, clams & fresh asparagus.

⊗ Pollo Saltimbocca | Breast of chicken topped with mozzarella & Parma Ham, served with a wine, butter & sage sauce.

Pasta di Zucca | Fresh egg ravioli filled with pumpkin, served with a creamy porcini mushroom sauce, topped with toasted pine nuts.

⊗ Anatra al'arancio | Half roast duck off the bone, served with a rich orange sauce laced with Cointreau

## DOLCE

Italian Profiteroles with chocolate mousse  
Pannacotta finished Frutti di Bosco (May contain Gluten)

Tiramisu

White chocolate and ginger Cheesecake

⊗ Affogato | 2 scoops of Vanilla Ice cream, Frangelico, espresso coffee & cream

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THREE COURSES £45 PER HEAD inc. VAT