

San Valentino

SERVING ON THE 14TH FEB | BOOKING & PRE-ORDER IS ESSENTIAL

PRIMI PIATTI

Gamberoni Fritti | King Prawns coated in panko and thyme breadcrumbs with a red pesto mayonnaise.

Arancini | Breaded Risotto balls filled with mushroom, peas and mozzarella, with a pot of our spicy tomato & basil sauce.

Zuppa | A blend of asparagus and potato soup, finished with dolcelatte cheese. Served with warm ciabatta.

Prosciutto e Parmigiano | Slices of Parma Ham and parmesan shavings, drizzled with olive oil and finished with rocket.

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

SECONDI PIATTI

All served with roasted garlic & rosemary potatoes and broccoli & cauliflower cheese.

Filletto Mari e Monti | Tender Fillet steak cooked to your taste, topped with garlic & parsley butter and King Prawns

Spigola avvolta con Pancetta | Filleted Sea Bass wrapped in pancetta, served on a bed of French beans, drizzled with a lemon and olive oil dressing.

Pollo alla Diavola | Breast of chicken rolled with smoked cheese, mozzarella and spicy nduja sausage, served on a bed of French beans, with our home-made tomato sauce.

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

Duetto di Pasta | Fresh egg garganelli pasta tubes tossed in a cream, pea and porcini mushroom sauce with pieces of Fillet steak

Linguine pasta with seafood, tossed in a tomato and garlic sauce (serves 2).

DOLCE

Italian Profiteroles with chocolate mousse
Pannacotta finished with Baileys
Tiramisu

White chocolate and ginger Cheesecake

Affogato della Casa | Two scoops of our Italian ice-cream, any flavours of your choice, drizzled with Frangelico and espresso coffee. Topped with whipped cream.

THREE COURSES £45 PER HEAD inc. VAT