

VALENTINE'S MENU



Starters

Antipasto Misto

Platter of Italian cold meats

Gamberi alla Griglia

King prawns marinated in olive oil, lemon & parsley and grilled

Involtini di Melanzane (v)

Sliced grilled aubergine filled with goat cheese topped with tomato, basil and parmesan cheese then oven baked.

Insalata Caprese (v)

Salad of sliced fresh tomatoes and mozzarella cheese dressed with olive oil and fresh basil.

Main Course

Tortelloni di Zucca (v)

Homemade tortelloni (stuffed pasta) with butternut squash, ricotta and pecorino cheese in a tomato sauce with a touch of cream and finished with parmesan shavings

Agnello al Forno

Slow-cooked boneless lamb in a red wine, mushroom and pepper sauce, served with mixed vegetable and sauté potatoes

Spigola all'Acqua Pazza

Pan-fried sea bass filets in olive oil, garlic, cherry tomato sauce, and parsley, finished with white wine and served with mixed vegetables and sauté potatoes.

Filetto con Porcini e Tartufo (£3.95 extra)

Medallions of filet of beef in red wine and porcini mushrooms sauce, finished with truffle oil and served with mixed vegetable and sauté potatoes

SET MENU

Starter, main course and a glass of prosecco for £28.95