

Valentines Menu

4 COURSE

£29.95 per person

Complimentary

Fragole Al Cioccolato

Strawberries covered with dark chocolate



Antipasto for 2

A selection of Italian cured meats, Served with mozzarella, artichokes and olives

Gamberoni Al Vino Blanco

King prawns sauteed with olive oil, garlic, cherry tomatoes with garlic bread

Bruschetta Classica

Oven baked Italian bread topped with chopped tomatoes and red onion, basil and olive oil

Melon Con Frutti Di Bosco

Fresh melon fan with mixed fruit and strawberry coulis.

Mozzarella Fritti

Breaded mozzarella sticks

Insalata Caprese

Fresh buffalo mozzarella and ripe tomatoes drizzled with basil olive oil

Valentine Special Soup



Pollo Romeo

Supreme of chicken with mushroom, onion, demi-glace cream sauce served with italian rice

Branzino Giulietta

Fresh pan fried sea bass with black olives and cappers white wine and napoli sauce served with vegetables

Tagliatella Al Salmone

De cecco pasta with smoked salmon in a white wine and cream sauce

Controfiletto Di Manzo E Asparagi (supplement £7)

Sirloin steak topped with mozzarella and asparagus, served in a red wine sauce with a selection of vegetables and potatoes

Risotto Vegeteriano (VG)

Risotto with mushrooms, onion, green peas, broccoli, cream & parmesan cheese

Pizza Amore

Create your own heart shaped pizza by choosing 3 toppings from chicken, pepperoni, ham, mushroom or vegetable toppings, all with mozzarella cheese, tomato & basil



Cheesecake

Freshly prepared passion fruit cheesecake with cream.

Profiteroles

Soft choux pastries filled with cream, topped with chocolate sauce.