



ST VALENTINO SPECIAL MENU

STARTERS

1. Antipasto Rustico (for two to share)

A great Selection of parma ham, salami, sundried tomatoes, olives, mushrooms, artichokes, mozzarella, chef's special tapas served with focaccia bread.

2. Bruschetta Garibaldi

Grilled rustic bread, succulent beef pastrami, diced tomatoes, basil, garlic, Mozzarella, wild rocket, olive oil and mustard.

3. Cozze Piemontese (shell-on mussels)

Live Mussels Cooked in their own juice, white wine, parma ham, cream, parsley, capers served with ciabatta bread.

4. Polenta con Funghi

Grilled sliced polenta topped with wild and field mushrooms cooked in garlic, olive oil, white wine, cream, black pepper and parsley.

5. Minestrone

Freshly made soup with garlic, fresh basil sauce, tomatoes, Italian rice and no less than ten vegetables served with Italian bread.

6. Asparagi al Forno

Asparagus cooked in butter topped with parma ham, fresh parmesan and fontina cheese, oven grilled.

7. Crostini al Salmone

Grilled Tuscany bread, Smoked Scottish Salmon, diced tomatoes, basil, garlic, mozzarella topped with wild baby leaves, olive oil and balsamic reduction.

8. Zucchini Lasagne (oven baked)

Layers of gluten free pasta, sliced courgettes, onions, garlic, olive oil and 4 cheeses sauce.

MAIN COURSES

9. Risotto di Mare

Sardinia's most popular risotto with king prawns, mussels, squid, clams, white fish, white wine, garlic, hot chillies, tomato sauce and parsley.

10. Risotto Vegetariano

Country style Italian risotto with asparagus, Broccoli, courgettes, sun-dried tomatoes, peas, onions, garlic, prosecco and cream.

11. Spaghetti Marinara

Fisherman's style with shell-on Mussels, tomato sauce, hot chillies, garlic, white wine and parsley.

12. Fettucine Alfredo

Fresh fettucine pasta strips cooked with chicken, cream and four types of Italian cheeses.

13. Gnocchi alla Sarda

Potato Pasta, Wild boar salami, onions, mushrooms, hot chillies, pancetta, marsala wine tomato and basil.

14. Parmigiana Rustica (oven baked)

Layers of fresh egg pasta, aubergines, courgettes, onions, peppers, tomato sauce, parmesan cheese and Mozzarella.

15. Crespelle (oven grilled)

Pancakes filled with chicken, cheese, spinach, topped with parma ham, mozzarella, parmesan, cream and tomato.

16. Pollo Pizzaiola

Free range chicken fillets coated in bread crumbs, topped with parma ham and fontina cheese, grilled on a bed of tomato and basil sauce with potatoes.

17. Moscardini

Baby octopus with mussels cooked in a spicy tomato sauce, garlic, garden peas, onions and white wine, served with Italian bread.

DESSERTS

18. Tiramisu

Layers of feather light mascarpone cream with Baileys liqueur and coffee soaked savoiardi biscuits with a sprinkling of the finest cocoa powder.

19. Panna Cotta

A delightful traditional creamy Italian dessert infused with vanilla pods and caramel, dressed with fresh wild berry coulis.

20. Profiteroles

A perfect end to the evening with a romantic home made choux pastry filled with chantilly cream, coated in milk chocolate and finished with toasted almonds.

21. Sorbetto al Limoncello

A refreshing lemon sorbet infused with a powerful fruity limoncello liqueur and wild berry coulis.

22. Crespella alla Nutella

A soft light Italian pancake filled with home made creme patissiere, spread with Nutella, finished with vanilla ice cream and sprinkled toasted almonds.

23. Moscato di Sicilia (dessert wine)

A delightful Sicilian sweet dessert wine served with traditional cantuccini almond biscuits.

24. Limoncello di Capri

Too full for a dessert? Why not finish this special day celebrated with your special one in this unforgettable special place with this original Limoncello from the land of Love and Romance.

THREE COURSE SET MENU £34.95 PER PERSON

A non refundable £10 deposit per head payable over the phone will be required in order to make your booking and meal orders thereafter.

Available exclusively for the 13th and the 14th of February

