

Trattoria Rustica Menù Di St Valentino

STARTERS

Antipasto Valentino (for two to share) A romantic selection of salami and parma ham delicately served with a variety of rustic mixed vegetables, sun-dried tomatoes, marinated olives and homemade focaccia bread. Topped with extra virgin olive oil and homemade balsamic glaze.

Insalata Caprese (V) (for two to share) Italian mozzarella beautifully assorted with fresh tomatoes, basil, mixed olives, red onions, dressed with extra virgin olive oil and served with homemade focaccia bread.

Crostini Salmone (F) Grilled rustic bread topped with Scottish smoked salmon, diced tomatoes, basil, garlic, mozzarella, baby leaves, olive oil and homemade balsamic glaze.

Polenta ai Funghi (V)(GF) Traditional northern Italian sliced polenta topped with a delicate porcini mushroom cream sauce and field mushrooms. Oven baked with mozzarella and parmesan cheese.

Bruschetta Vegana (Vegan) Grilled rustic bread with vegan garlic butter topped with diced vine tomatoes, fresh basil, baby leaves, extra virgin olive oil and homemade balsamic glaze.

Asparagi al Forno (GF) Asparagus oven baked with italian parma ham, parmesan and fontina cheese.

Tortelli in brodo (V) Fresh pasta parcels filled with ricotta cheese and spinach cooked in a vegetable broth served with fresh parmesan shavings, cherry tomatoes and freshly chopped basil.

MAIN COURSES

Fregola alla Marinara (F) Sardinian fregola (large couscous) cooked in our rustic tomato sauce with fresh mussels, white wine, onions, garlic and hot chillies. Topped with freshly chopped basil.

Gnocchi Giuseppe Verdi (F) Italian potato pasta cooked with our rustic tomato sauce, cream, king prawns and organic asparagus. Topped with cherry tomatoes and freshly chopped basil

Risotto Calabrese (GF) Traditional Italian Arborio rice cooked with our rustic tomato sauce, wild boar salami, pancetta, onions, mushrooms, hot chillies, marsala wine and fresh basil.

Penne Quattro Formaggi (V) Italian penne pasta cooked with a four cheese cream sauce (mozzarella, fontina, taleggio and dolce latte) courgettes and broccoli. Oven baked and topped with parmesan cheese.

Crespella Valentino Oven baked homemade pancakes filled with organic chicken, honey roasted ham, sliced artichoke hearts, garlic, freshly chopped parsley and cream. Topped with parmesan, mozzarella and parma ham.

Spaghetti alla Rustica (Vegan) Napolitan spaghetti pasta cooked with our rustic tomato sauce, extra virgin olive oil, garlic, aubergines, mixed peppers, sun dried tomatoes and fresh hot chillies. Topped with fresh basil.

Pollo Montanara (can be GF) Organic chicken breast pan fried with marsala wine, garlic, extra virgin olive oil, fresh rosemary and black pepper. Topped with a delicate porcini mushroom cream sauce and field mushrooms.

Extra side orders £3.95 each- Palate al Forno, Cream Spinach and Broccoli, Insalata Mista.

DESSERTS

Tiramisu (N) Layers of feather light mascarpone cream with Baileys liqueur and coffee soaked italian savoiardi biscuits sprinkled with organic cocoa powder.

Panna Cotta (GF) A delightful traditional creamy Italian dessert infused with vanilla pods and caramel, dressed with fresh wild berry coulis.

Profiteroles (N) A perfect end to the evening with a home made choux pastry filled with Chantilly cream, coated in milk chocolate mousse and finished with toasted almonds.

Sorbetto alla Fragola (GF) A refreshing organic strawberry sorbet served with fresh mint.

Limoncello di Capri or Mirto di Saredgna (GF) Too full for a dessert? Why not finish this special day celebrated with either a Limoncello from the land of love and romance or a traditional wild myrtle berry digestive.

Moscato di Sicilia (GF) (Alc/Vol 16%) A delightful Sicilian sweet dessert wine produced from Muscat grapes.

THREE COURSE SET MENU £29.95 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 Wednesday 14th of February.