

Trattoria Rustica Menù Di St Valentino

STARTERS

Cozze Marinara (F/ can be made GF) Locally sourced shell-on mussels cooked in white wine, garlic, our rustic tomato sauce, fresh hot chillies and topped with fresh parsley. Served with oven-toasted homemade Italian focaccia.

Crostini Grilled rustic bread topped with local pastrami beef, diced tomatoes, basil, garlic, mozzarella, baby leaves. Drizzled with mustard, olive oil and homemade balsamic glaze.

Polenta Caprese (GF/ V) Traditional northern Italian sliced polenta served with our rustic spicy tomato sauce and fresh basil, oven baked with mozzarella cheese.

Funghi Trifolati (Vegan/ can be made GF) Organic mushrooms sautéed in fresh garlic, Italian white wine and extra virgin olive oil. Served with oven-toasted homemade Italian focaccia.

Calamari Fritti (F) Deep fried squid rings coated in our homemade batter, served on a salad of mixed salad with a slice of lemon and garlic mayonnaise.

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

MAIN COURSES

Spaghetti Frutti Di Mare (F) Italian spaghetti pasta cooked in our rustic tomato sauce with fresh mussels, king prawns, squid, langoustine and mixed seafood, white wine, onions, garlic and hot chillies. Topped with fresh basil.

Risotto Gamberetti (F/ can be made GF) Traditional Italian Arborio rice cooked in our rustic tomato sauce and béchamel cream sauce with king prawns, langoustine, white wine and asparagus.

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

Crespella alla Sarda Oven-baked homemade pancakes filled with our rustic Italian tomato sauce cooked with wild boar salami, crispy pancetta, organic mushrooms, onions, hot chillies, garlic, olive oil finished with mozzarella.

Gnocchi Primavera (Vegan) Italian potato pasta cooked in our rustic Italian tomato sauce with fresh garlic, sliced courgettes, organic mushrooms, mixed peppers and hot chillies finished with fresh basil.

Pollo Valentino (can be GF) Organic chicken breast pan fried with white wine, garlic, extra virgin olive oil, fresh rosemary and black pepper. Topped with a porcini mushroom cream sauce, honey-roasted ham and field mushrooms.

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

DESSERTS

Tiramisu 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.

Mela Dolce Our own Italian modern twist on apple crumble, caramelised apples lightly infused with cinnamon sticks and cooked in sweet Italian marsala wine accompanied by Italian vanilla ice cream and topped with crushed caramel biscuits and caramel sauce.

Cannoli Rustici (N) A tube shaped shell of fried pastry dough filled with Chantilly cream, chopped candied citrus fruits finished with crushed pistachio nuts and served with vanilla ice cream.

Limoncello di Capri or Mirto di Saredgna (Vegan/ 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.

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 Thursday 14th of February.