





VALENTINES SET MENU

STARTERS (ANTIPASTI)


Crema di Broccoli e Funghi

 Velvety Cream of broccoli, Mushrooms and potato soup cooked in butter and leeks, sprinkled with mature parmesan cheese and served with focaccia bread.

Polenta al Forno

 An oven-baked polenta topped with juicy tomato sauce and melted mozzarella, delivering a delightful blend of comforting flavour.


Bruschetta Garibaldi

 Grilled Tuscany bread topped with diced tomatoes, basil, cheese, garlic butter, green leaves and Salami Napoli.

Ali di Pollo

Free range chicken wings marinated in garlic and italian herbs, coated in bread crumbs deep fried served with sweet chilli sauce.

Bruschetta Vegana


 Grilled Tuscan bread topped with marinated courgettes, garlic, diced tomatoes, baby leaves and balsamic sauce.

Arancini al salmone

 Arancini rice ball coated in bread crumbs stuffed with cheese and peas, deep-fried to golden perfection served on a rich Savoury salmon-based creamy sauce offering a fusion of crunchy texture and exquisite flavour.

MAINS (PRIMI/SECONDI)



Cannelloni di Carne (Oven Baked)

 Cannelloni pasta, generously stuffed with premium minced beef, enveloped in a creamy tomato sauce, and crowned with melted mozzarella.


Pene Quattro Formaggi

Indulge in the ultimate comfort food with our oven-baked four cheeses perfectly cooked pasta in a rich creamy cheese sauce and finished with a golden Parmesan topping.


Linguini Positano (Contains Shell Fish)

 Savour the delightful combination of linguini pasta in a delicate tomato and basil sauce, complemented by tender mussels, succulent prawns, and vibrant broccoli for a perfect seafood delight 

Risotto Valentino

 Experience the rich Flavours of our Italian risotto cooked with tender chicken, spicy chorizo, and fresh courgettes, all blended into an aromatic dish with a spicy tomato sauce that delights with every bite.

Spaghetti Marco Polo


 Italian style Curry pasta cooked with sliced chicken fillet, garlic, hot chillies, peppers, cream, tomato sauce coriander and parmesan.

Pasta al Forno (with cheese sauce for vegetarians)

 Layers of lasagne sheets, spinach, pepper, onions, courgettes, garlic, aubergines & tomato sauce

DESSERTS (DOLCI)

Tiramisu

 Layers of coffee-soaked ladyfingers intertwine with creamy mascarpone, all dusted with a whisper of cocoa.


Mela Dolce

 Italian vanilla ice cream topped with caramelised apple infused with cinnamon and Italian wine finished with caramel sauce and crumbled biscuits.

Panna Cotta

Panna cotta, elegantly paired with a refreshing summer berry purée for a perfect balance of creamy and tangy flavours

Cheesecake

 Cheesecake, paired with a tangy lemon and sweet mango purée, creating a harmonious blend of creamy, zesty, and fruity flavours

Too full for dessert? Why not try a shot of **Limoncello Di Capri** OR how about a glass of **Sweet Dessert wine** or **Vintage Port**

Exclusively available for Valentines day 2025 - Three course set menu £ 44.95 PER PERSON (Non refundable) payable in advance over the phone to confirm your booking. Drinks or additional charges will be billed on the night.

 VEGETARIAN  VEGAN  FISH  GLUTEN FREE

Food allergies and intolerances - Please ask a member of staff if you require information on the ingredients in the food we serve.

A 10% optional service charge will be added to your bill. Everything produced by Trattoria Rustica is homemade and freshly cooked to order, if you have any allergies or dietary requirements, please tell us in advance of your meal and we will happily accommodate your needs.