

Valentines Menu

£69

Starters

Antipasto	Grilled tomato, baby mozzarella, sweet peppers and crispy parma ham in a basil pesto.
Melanzane ‘v’	Rolled grilled aubergine with ricotta, parmesan, and herbs. Baked in the oven in a tomato sauce.
Calamari	Stuffed baby squid with rice, peas, and chorizo. Served in a bed of rocket salad.
Insalata	Grilled tiger prawns, scallop and avocado drizzled with balsamic glaze.
Salata di polpo	Grilled octopus with new potato in a lemon, olive oil, parsley, and wholegrain mustard dressing.

Mains

Anatra	Pan fried duck breast in a red wine and cherry sauce. Served with steamed vegetables
Pollo	Chicken breast stuffed with goats’ cheese and parma ham in a cream sauce. Served with mash potato and green beans.
Pesce	Pan fried monk fish tail in a white wine, capers, cherry tomatoes, and black olives sauce. Served with vegetables.
Ravioli	Home-made ravioli stuffed with crab meat, celery and carrots in a tomato and cream sauce,
Risotto Pancetta	Arborio rice with pancetta, asparagus, and scallops in a white wine and cream sauce.
Rigatoni di Melanzane ‘v’	Short pasta with aubergine, courgette, and sweet peppers in a pesto sauce.

Dessert

Panna Cotta	Panna cotta served with caramel sauce and fresh fruit.
Sorbet	Lemon flavoured sorbet
Tiramisu Frutti di Basco	Tiramisu topped with fruits of the forest compote.
Fondue	Strawberries served with chocolate fondue.
Gelato	Chocolate, Vanilla and Strawberry ice cream.

£20.00 per person deposit required to confirm booking. Non-refundable after 48 hours.