

Valentine Menu 2018

£35.00

(Plus 10 % service charge)

Starters

Zuppa D`amore

Fresh, shell on mussels in a minestrone soup.

Spaghetti con Gamberoni e Pesto

Spaghetti tossed with king prawns and a homemade basil pesto.

Involtini di Verdure e Provolone Piccante (V)

Grilled vegetable rolls filled with asparagus and provolone piccante cheese.

Antipasto rustico

A selection of cured Italian meats, grilled vegetables and hot Italian `street food` bites.

Main Courses

Pollo Ripieno con Asparagi e Taleggio

Free range chicken breast stuffed with taleggio cheese and asparagus, served in a cream and pecorino sauce. Accompanied with potato wedges, carrots and spinach.

Coccia D'anatra con Melograna e Marsala

Slow roast duck leg served in a marsala wine and pomegranate sauce. Accompanied with mashed potato and spinach.

Gnocchi Ripieni di Mozzarella e Pomodoro V

Gnocchi filled with tomato and mozzarella, with cherry tomatoes and courgette. Tossed with chilli, garlic and olive oil, topped with rocket and pecorino shavings.

Salmone Gamberoni e Cozze

Fresh salmon fillet, king prawns, mussels and smoked salmon. Served with potato wedges, carrots and broccoli.

Dessert

Rhum Baba

A Neapolitan speciality, rum soaked sponge pudding.

Panna Cotta Ripiena al Mandarino

Homemade vanilla panna cotta, drizzled with a mandarin syrup.

Salame di Cioccolato con Gelato

Homemade salami shaped chocolate and biscuit log, served with vanilla ice cream.

OR

Why not share a Misto Di Pasticcini between the two of you

A selection of six different mini Italian desserts. The platter includes the authentic Sicilian cannolo, Rhum Baba and few others to keep you guessing .Served on a single plate for sharing.

