

San Valentino

3 courses @ £39.95 (£10 pp deposit req on booking & a pre order on the menu)

STARTERS

CUORE DI ARANCINI

Traditional Sicilian rice balls blended with mozzarella, peas, minced veal & parmesan coated in breadcrumbs & deep fried, served with a slightly spicy tomato sauce

BACI DI GAMBERONI

Breadcrumb coated butterfly king prawns, deep fried & served with a garlic mayonnaise

FUNGHI IN CREMA D'AMORE (v)

Mushrooms cooked in cream infused with garlic & mozzarella

ZUPPA DI POMODORO E PEPERONI (v)

Freshly homemade roasted red pepper & tomato soup

CESTINO D'AMORE

Parmesan basket filled with a creamy risotto infused with chicken & rocket, topped with parmesan shavings

MAIN COURSES

PORCHETTA AMOROSA

Belly pork marinated with fresh herbs & garlic, slow roasted, ±served on a bed of mash topped with a caramelised apple sauce

L'AMORE DI MERLUZZO

Fresh cod pan fried in white wine with shallots, served on a bed of mash & topped with a Dijon mustard infused cream sauce

PASSIONE AI RAVIOLI

Fresh spinach & ricotta ravioli cooked in a butter & sage sauce

LASAGNE RUSTICA

Traditional homemade lasagne

TAGLIATA DI BISTECCA

Slices of Scottish sirloin topped with garlic infused mushrooms, drizzled with a balsamic reduction

POLLO SAN VALENTINO

Chicken breast cooked with mix peppers, shallots, mushrooms & garlic in a mustard infused cream sauce

DESSERTS

Homemade tiramisu, **vanilla panna cotta**, profiteroles

