

VALENTINES MENU £30.00

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BENVENUTTI

PROSECCO AND TEMPURA KING PRAWNS, DRIZZLED WITH SWEET CHILLI SAUCE

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ZUPPA DEL GIORNO

LEEK & POTATO, SERVED WITH FRESH BREAD

CAPRESE TRICOLORE

FRESH SLICED TOMATOES, BUFFALO MOZZARELLA & AVOCADO, DRESSED WITH EXTRA VIRGIN OLIVE OIL

FUNGHI RIPIENI

MUSHROOMS, FILLED WITH SPINACH, TOPPED WITH GOAT CHEESE, PEANUTS AND DRIZZLED WITH PESTO AND TOMATO VINAIGRETTE

COSTOLETTE DI MAIALE

PORK RIBS COOKED IN JACK DANIEL SAUCE

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BISTECCA DI MANZO 10 OZ

28 DAYS DRY AGED LOCALLY SOURCED PRIME SIRLION STEAK

POLLO RIPIENI

PAN FRIED CHICKEN BREAST WRAPPED WITH PARMA HAM , STUFFED WITH GARLIC AND MOZZARELLA CHEESE, SERVED IN A BED OF SPINACH AND CREAMY PANCETTA SAUCE

SALMONE ALLA SUPREME

GRILLED ATLANTIC SALMON, SERVED WITH BABY PRAWNS, GREEN BEENS & NEW POTATOES IN A CREAMY CHAMPAGNE SAUCE

RAVIOLI ARR'AGOSTA

PASTA PARCELS FILLED LOBSTER, SERVED IN A CREAMY CHERRY TOMATO & BABY PRAWNS SAUCE

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TIRAMISU

THE ITALIAN CLASSIC TIRAMISU MADE WITH SAVOIARDI BISCUIT,
MARSALA WINE & MASCARPONE CHEESE (N)

BUDINO AL CIOCCOLATO

HOME MADE CHOCOLATE CAKE, SERVED WITH VANILLA ICE CREAM & CHOCOLATE SAUCE

TORTA DI FORMAGGI

HOME MADE LIME & LEMON CHEESECAKE SERVED WITH FOREST FRUIT COMPOTE