

Valentines Menu 2020

Starters

Asparagi Gratinati

Sautéed asparagus wrapped in Parma ham served with rocket and shaving of parmesan.

Arancini

Sicilian rice ball filled with garlic, peas, mushrooms and parsley, served with a tomato and basil sauce.

Ravioli all'Astice

Homemade ravioli filled with lobster served with creamy garlic sauce, cherry tomato and rocket salad.

Brie alla griglia

Brie wrapped in Parma ham and grilled served with garlic, chilli, tomato sauce and caramelised red onion chutney.

Mains

Baccalà alla napoletana

Cod fillet cooked in a cherry tomato, potatoes, black olive, capers, garlic, chilli, oregano and white wine sauce.

Medaglione al pepe verde e scalogno

Chargrilled medallions of beef fillet in a shallot green peppercorns, cream and brandy sauce.

Risotto degli innamorati

A rich risotto made with king prawns, prawns, almond, chives, tomato, chilli and touch a white wine.

Tortino funghi e patate

A mushrooms and potatoes pie with mozzarella and besciamella sauce served with pan fried romaine lettuce with garlic and black olive.

(All main courses are served with seasonal vegetables and potatoes)

Desserts

Torta foresta nera

Italian style black forest cake served with white chocolate sauce.

Sticky toffe pudding

Served with hot toffe sauce and vanilla ice cream.

Red velvet

Italian style red velvet served with fresh raspberry sauce.

Coffee

£10.00 deposit per head and pre-order required

Four course meal £39.00 Per Person