

ST VALENTINES MENU 2018

£39.00 per person

ENTRÉE

Aperitivo

Mixed plate of: vol-au-vent filled with mushroom and besciamel, choux pastry filled with parma ham and asiago cheese, rice ball with mushroom and peas and potetoes croquettes

STARTER

Ravioli ricotta e melanzane

Homemade ravioli filled with ricotta and aubergine finished with cherry tomatoes and basil sauce

Trio di bruschette

Three slices of garlic bread topped with mix vegetables and goat cheese, tuna and cannellini beans and a traditonal caprese

Zuppa di pomodoro e peperoni

Tomato and roast peppers soup served with toasted crostini and cream

Capesante all'aglio

Scallops sauté in a garlic white wine and cream sauce

Fungo ripieno

Flat mushroom filled with sautéed of peppers, courgette, black olives, capers and garlic served in a crispy parmesan baskets finished with besciamel sauce

MAINS

Zuppa di pesce

Seafood soup, sea bass, sea bream, salmon, baby octopus, calamari, mussels, clams and king prawns served with garlic crostini

Tortino funghi e patate

A mushrooms and poteto pie with mozzarella, parmesan and besciamella sauce served with pan fried romaine lettuce with garlic and black olives

Tagliata di manzo

Medallions of fillet beef with a sauce made from rosemary, balsamic vinegar from Modena served with rockets and shaving of parmesan

Pollo cacciatore

Supreme of chicken sautéed in red onion, mushroom, sun-dried tomatoes, chilli, red wine and rosemary

Lasagna napoletana

Freshly baked home made lasagna stuffed with meatball, ricotta, boiled egg, mozzarella and tomato sauce

All served with seasonal vegetable and potatoes

Some of the dishes could contain traces of nuts

DESSERT

Apple crumble cake

Served with a caramel sauce

Caprese bianca

Almond, white chocolate cake with touch of lemon zest

Mousse ai tre cioccolati

Little chocolate sponge with white, dark and milk chocolate mousse

Coffee

(£10.00 deposit per head and pre-order required)