

Valentines Set Menu
Glass of Prosecco each on arrival.

Starters

Polpette

Home made meatballs, cooked in a spicy tomato sauce.

Tricolore ▼

Fresh mozzarella cheese, avocado, vine tomatoes, fresh basil and a drizzle of extra virgin olive oil.

Funghi Crema e Spinaci ▼

Fried mushrooms, cooked with cream, spinach and parsley.

Scallops

Fresh scallops baked with cream, mussels, mushrooms, prawns and topped with Mozzarella cheese.

Peperoni ripieni ▼

A pepper filled with rice, parmesan and mozzarella cheese, garlic, basil and baked in the oven.



Mains

Spigola

Filleted sea bass cooked with olive oil, garlic, white wine, parsley and fresh lemon.

Pollo Funghi e Pancetta

Chicken breast cooked with cream, mushroom and bacon

Agnello Siculo

Tender lamb cooked in a slightly spicy Madeira sauce with brandy, onions, peppers, mushrooms and garlic

Crespella ▼

Pancake filled with ricotta cheese, spinach, fresh basil, garlic oven baked with mozzarella cheese, béchamel and tomato sauce.

Bistecca di Parma

Sirloin steak wrapped in Parma ham, cooked in a cream sauce with Stilton, black pepper, garlic and parsley.

Penne Maranello

Penne cooked with Scottish smoked salmon, prawns, rocket and a touch of cream.

Desserts

Tiramisu

Profiteroles

£34.95 per person

