



## Valentine's Menu

### ANTIPASTI (STARTERS)

#### **Cozze Fresco**

fresh mussels served in a white wine and cream sauce with crostini

#### **Caprino al Forno (v)**

baked goat cheese served on an onion marmalade crostini with dressed salad leaves

#### **Antipasto Azzurro ( for 2 )**

mixed italian delicacies served with homemade bread

#### **Zuppa di Pastinaca (v)**

roasted parsnip soup served with garlic croutons

#### **King Prawns & Langoustines**

served on a crostini with smoked pancetta, chilli and cherry tomatoes with a mixed leaf salad

### SECONDO PIATTI (MAINS)

#### **Pollo Ripiena con Porcini Funghi**

roasted chicken stuffed with prosciutto, spinach and wild mushrooms in a pink peppercorn sauce with sweet roast potato mash

#### **Linguine ai Frutti di Mare**

linguine with fresh mussels, king prawns and baby calamari in a tomato, basil, chilli, ginger & garlic sauce

#### **Red Mullet Parcel**

Red mullet fillet on a bed of crab meat and herb linguine baked in a foil parcel

#### **Risotto ai Funghi Porcini (v) - wild mushroom risotto**

#### **Filletto di Branzino**

fillet of Sea bass served with a wholegrain mustard sauce, crushed potatoes and green beans

#### **Bistecca Tagliata**

matured sirloin steak chargrilled, in a red wine, onion, balsamic and pancetta reduction. Served with fat chips and vine cherry tomatoes

### DOLCE (DESSERTS)

**Marinated strawberries** in balsamic vinegar and red wine

**Caffe Affogato (n)** crushed almond biscotti drenched in amaretto served with vanilla ice cream & a shot of espresso poured over

**Sticky toffee pudding** - served with vanilla ice cream

**Raspberry and lime Creme Brulee**

Price per head - £24.95