

Valentines Day

£45.00 PER PERSON; THREE COURSES

ANTIPASTI

ARANCINI

Deep fried breaded rice balls stuffed with crab meat, served on a bed of smoked salmon and leek sauce, romesco coulis and topped with rocket

MAIALE

Slow cooked Belly of Pork served with homemade sweet chilli sauce and red cabbage

FORMAGGIO AL FORNO (FOR 2)*

Oven baked camembert cheese served with homemade bread, caramelised onions and cranberry sauce

*(This starter is for two people to share therefore another starter cannot be chosen with it)

GAMBERI AMORE

Pan fried king prawns on a white wine, tomato and feta cheese sauce, served with crostini bread



PIATTI PRINCIPALI

CARRE DI AGNELLO

Pan fried lamb chops on a bed of mashed potatoes and spinach, served in a bordelaise sauce

RISOTTO CODA ROSPA

Arborio rice cooked with monkfish, chorizo and fresh spinach, in a white wine and butter sauce

MELANZANE PARMIGIANA

Oven baked slices of aubergine layered with tomato sauce, mozzarella and parmesan cheese, served with saute potatoes

SURF N TURF

Pan fried sirloin steak cooked to your liking in a creamy peppercorn sauce, topped with king prawns and served saute potatoes and green beans



DOLCI

TRADITIONAL ITALIAN TIRAMISU

CHOCOLATE BROWNIE - SERVED WITH VANILLA ICE CREAM

STRAWBERRY CHEESECAKE

STICKY TOFFEE - SERVED WITH VANILLA ICE CREAM

