



Valentines Menu

Three Course Candlelit Dinner

£26.95 pp

Insalata di Capra V

Warm goats cheese on toasted bread with continental salad leaves & walnuts, drizzled with basil oil & balsamic syrup

Prosciutto e Mozzarella

Fresh whole mozzarella, Parma ham & avocado fan with basil infused extra virgin olive oil

Funghi Fritti V

Deep-fried mushrooms coated in breadcrumbs with a garlic mayo dip

Calamari Fritti

Deep-fried calamari rings served with chefs own recipe tartar sauce

Mozzarella Croccante V

Deep-fried mozzarella parcels with a homemade chilli or mayo dip



Branzino

Roasted fillet of sea bass in a lemon, white wine, garlic & butter sauce, served with roasted vegetables & rosemary potatoes

Linguine Marinara

Calamari, mussels, prawns & clams, topped with a headless king prawn in a cherry tomato & white wine herb sauce

Pollo Piccante

Succulent chicken breast with a tomato, mushrooms, onion & chilli sauce topped with rocket & served with fries or sautéed potatoes

Ravioli con Ricotta e Spinaci V

Hand made egg ravioli filled with Ricotta cheese & spinach, in a delicate tomato & cream sauce

Tagliatelle Capra V

With goats cheese, courgettes, peas and spinach in a creamy sauce

Pizza Pollo e Fuoco

Thin crust original dough pizza with tomato & basil sauce, mozzarella, grilled chicken, pepperoni, roasted peppers, onions & fresh chillies

Calzone d'Amore

Folded pizza filled with a rich tomato & basil sauce, mozzarella, pepperoni, ham, peppers, fresh chillies, onions & mushrooms topped with Bolognese sauce and Parma ham.

Bistecca alla Griglia

Char grilled matured Steak:

Rib Eye (£4 supplement) or Fillet (£7 supplement) served with skinny fries and a choice of peppercorn sauce or garlic & parsley butter



Dolci

Choose from our finest Italian desserts & ice cream menu

Or

Indulge yourself in an Amaretto, Limoncello, Baileys or Tia Maria Liqueur

A 10% service charge will be added to the bill. **V** = Vegetarian dish

