



# ST. VALENTINES

## *To Begin*

### PARMIGIANA DI MELANZANE (V)

Baked layers of aubergines, parmesan & mozzarella with tomato & basil sauce

### TORTINO DI VERDURE (V)

Layers of grilled marinated vegetables & mozzarella drizzled with basil oil

### CARPACCIO DI MANZO

Thin slices of raw fillet beef with drizzled lemon & olive oil, rocket, parmesan & crostini

### COCKTAIL DI GAMBERETTI

Peeled prawns in cocktail sauce, mixed leaves & balsamic glaze

### CALAMARI FRITTI

Lightly battered, deep fried squid with sweet chilli jam

## *To Follow*

\*Dishes served with green beans and chunky sautéed rosemary potatoes

### \* POLLO BOSCAIOLA

Pan fried chicken breast with a creamy woodland mushrooms & truffle oil sauce

### \* SALMONE ALLE ERBE

Grilled salmon topped with a herb & olive marinade

### RISOTTO MILANESE (V)

Creamy saffron & asparagus risotto

### LINGUINE PESCATORA

Linguine with mixed seafood & shellfish, garlic, white wine, chilli & tomato sauce

### \* BISTECCA AL PEPE VERDE

Grilled sirloin steak with peppercorn sauce - £4.00 supplement –

## *To Finish*

### PANNA COTTA

Our Italian classic, made with cream & vanilla drizzled with chocolate sauce

### TIRAMISU'

Our tiramisu' with espresso & amaretto liqueur soaked sponge, mascarpone cream

### CREMA CATALANA

Our rich vanilla flavoured custard base, topped with a sweet crunchy glaze

### BERRY CHEESECAKE

Our chef's cheesecake drizzled with mixed berry compote

### LEMON SORBET

A refreshingly smooth textured sorbet, with a tangy citrus taste

*£35.95 per person*

10% DISCRETIONARY SERVICE CHARGE APPLIES TO TABLES OF 6 OR MORE GUESTS