


St Valentine's

*'When you're in love,
make a meal of it'*

*****VALENTINE'S SPECIAL FOR TWO***VALENTINE'S SPECIAL FOR TWO***VALENTINE'S SPECIAL FOR TWO*****

This Valentine's, try our Twilight or A La carte Menus, any of the specials below or our exclusive special offer.



Enjoy two 3 course meals from this menu & two glasses of wine for only 49.95 per couple!
Choose from our crisp, fruity Pinot Grigio, juicy Sicilian red Nerello, bursting with berries,
lush, summery Zinfandel Rose or lovely, sparkling Italian blush 'Prosecco'
(We also have a selection of Vegan friendly wines if required. Please see the wine list)

STARTERS

SPIEDINI Trio of Chicken & Chorizo kebab skewers served with garlic aioli (GF, L) 6.50

GAMBERONI ALL'AGLIO Peeled garlic king prawns, tomato, white wine & a touch of chilli tossed in spaghetti
(L) 7.50 Starter or 12.95 Main Course

CANNELLONI VERDE Ricotta & spinach stuffed pasta tubes baked in cream, garlic & leek sauce topped with cheese (V) 5.95

FUNGHI TRIFOLATA Garlic ciabatta topped & baked with mushrooms, onion, garlic, red wine & tarragon (VGN) 5.85

MAIN COURSE

STEAK 'PEPE NERO' Strips of sirloin steak in creamy black peppercorn sauce with onions & mushrooms served on rice (GF) 14.95

RAVIOLI ARAGOSTA Lobster ravioli in a deliciously buttery sauce with diced sweet tomato concasse, rocket and baby shrimps 12.95

CHICKEN MILANESE Breaded chicken & melted fontina cheese on a bed of spaghetti tossed in garlic, tomato, capers & olives 12.75

LAMB 'PEASANO' Trio of marinated grilled garlic lamb chops served on garlic mashed potato with bean stew (GF) 13.95

PIZZA GUSTO 12 inch thin 'Romana' pizza with Tomato, mozzarella and 3 extra toppings of your choice (Vegan option available) 11.95

SICILIAN 'CAPONATA' Traditional aubergine 'stew' with tomatoes, red onions, olives, capers and a dash of white wine balsamic vinegar for a sweet and sour kick. We serve ours on a bed of Arborio rice (VGN, GF) 12.50

DESSERT

(Vegan or dairy intolerant? No problem. Ask for the full Vegan Menu to see our specially developed desserts)

COPPA CIOCCOLATO a giant Sundae with two spoons to share. layers of hot chocolate brownie, hot chocolate sauce, crushed meringues, whipped cream and English Lakes dairy vanilla ice cream (V, GF) 9.95

ICE CREAM BOMBE Crunchy meringue & honeycomb Ice cream bomb, frosted berries & white chocolate sauce (GF, V) 5.95

CUMBRIAN STICKY TOFFEE PUDDING in hot toffee sauce with ice cream & cream (GF, V. Vegan option also available) 5.95

CHEESEBOARD WITH PORT Dolcelatte Blue, creamy Fontina and mature local cheddar with cream crackers 6.95

V = Vegetarian VOA = Vegetarian option available GF= gluten friendly VGN= vegan/dairy free L= lighter option

£49.95 per couple for 2 three course meals and 2 glasses of wine