

St Valentine

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

*****VALENTINE'S DAY MENU*****

Enjoy a 2 or 3 course meals from our Special Valentine's Day menu

2 courses £25.50 per person or 3 courses £31.95

This menu is the only menu available for tables of 2 after 4.30pm on Saturday 14th February.

We require a non-refundable deposit of £20 table please, grazie!

That's Amore!



STARTERS

(PLEASE NOTE; SHARING STARTERS COUNT AS TWO STARTERS)

GARLIC PIZZA BREAD (V, DF, VGNO) Hand rolled 10" *ORIGINAL & BEST* (garlic & tomato)
Or **PLAIN** (Garlic butter), **PESTO** (nut-free & vgn) or **CHEESE** (plain with mozzarella)

GAMBERONI ALL'AGLIO (DF, GFO*)

King Prawns, garlic butter & white wine on toasted garlic bread

ASPARAGI AL FORNO (VGNO, GF)

Asparagus spears wrapped and baked in prosciutto & garlic butter under parmesan cheese

BRUSCHETTA FUNGHI (DF, V, VGN, GFO)

Toasted garlic focaccia topped with sauteed mixed mushrooms, rosemary & truffle oil

POLLO PICCANTE (GFO*) Available as a single starter or larger for 2 to share

Our famous spiced chicken, olive & tomato ragu baked under cheese with garlic bread to dip in

INSALATA DI CAPRA (V, GF)

Baked goats cheese on a dressed salad with olives, capers, cherry tomatoes, rocket & basil dressing

BRUSCHETTA CLASSICO (DF, VGN, GFO*)

Toasted focaccia topped with tomato & red onion 'salsa', rocket and a drizzle of basil oil

BRUSCHETTA FORZA (DF, VGN, GFO*)

Toasted focaccia topped with our full flavoured garlic, olive & sun-dried tomato spread

SEAFOOD MEDLEY (DF, GFO*) Available as a single starter or larger for 2 to share

King Prawns, mussels, calamari, garlic, tomato & white wine with toasted garlic bread

FAGOTTINI (GF, DF)

Tasty parcels of seasoned minced lamb wrapped & baked in prosciutto with spiced arrabiata dip

ARANCINI (V, VGNO, GF, DF)

Deep-fried, breaded, cheesy Sicilian risotto balls, rocket, parmesan & tomato sauce

ANTIPASTO (GFO*) Available as a single starter or larger for 2 to share

Traditional starter with prosciutto, Dolcelatté, salami, olives, chorizo, garlic bread & dip

PLEASE NOTE; V= vegetarian VGN= Vegan/dairy free VGNO= Vegan/dairy free Optional DF= Dairy Free

GF= non-gluten friendly GFO= Gluten Free Optional* (*swap to our GF focaccia for a small surcharge)

Food Allergies? If you have any, inform us when ordering. We're allergy aware & can adapt most dishes.

St Valentine

MAIN COURSE

BISTECCA 'MARCO POLO' (GF)

Strips of prime rump steak in a medium spiced creamy tomato & N'duja sauce with a shot of Sambuca with arborio rice or seasoned chips



PIZZA OF YOUR CHOICE (GLUTEN FREE AND VEGAN OPTIONS AVAILABLE FOC)

Fresh baked hand rolled Margarita pizza with your choice of 3 toppings



COTOLETTA AL AGLIO

Breadcrumbs Pork loin cutlet topped with garlic butter & fontina cheese on a bed of cheesy mash

PENNE SALUMIERI

A chunky ragu with beef, olives, pepperoni, bacon, salami, red wine & garlic baked under cheese

TAGLIATELLE DELLA CASA; Our 'Best Pasta' finalist in the PAPA awards;

tasty minced Cumbrian Lamb ragu with aubergine, tomatoes, a little chilli, olives, garlic & parmesan

CANNELLONI (VGN0)

Our original beef & spinach, baked in tomato with mozzarella or our Vegan Mushroom Cannelloni

KING PRAWN THERMIDOR (GFO)

King Prawns in mushroom, brandy, mustard & cream sauce with spaghetti (GF with rice/mash)

POLPETTE AGLIO

Our large Cumberland sausage meatballs in a creamy garlic and white wine sauce with spaghetti.

RISOTTO PICCANTE (GF)

Spiced risotto with chicken, N'Duja sausage, chorizo, pancetta, chilli, tomato, peppers & red wine

PENNE VESUVIO (V)

Baked in creamy tomato & pesto sauce topped with cheese (add extra chicken, bacon or chilli)

SPAGHETTI SYMPHONY (VGN0)

Smoked salmon, peeled prawns & broccoli in a buttery, garlic & white wine sauce and a little chilli

CRESPELLE (V)

Spinach, sun-dried tomato & goats cheese stuffed crepe baked in tomato with mozzarella

CHICKEN RISOTTO (GF)

Creamy, buttery risotto with chicken breast pieces, onion, peppers & mushrooms

SPAGHETTI PER VOI

Spaghetti with a choice of Bolognese (DF), Carbonara or spicy Arrabiata sauce (DF, VGN0)

HOMEMADE DESSERTS

ICE CREAM BOMBE (GF, V) Crushed meringue & honeycomb ice cream bomb draped with white chocolate sauce

STICKY TOFFEE PUDDING (V, GF, VGN0) in toffee sauce with cream & ice cream

HOT CINNAMON SWIRLS (V, VGN0) (8 to share, and counts as 2 desserts) Takes about 10 minutes so you may like to pre-order?

Fresh baked mini sweet cinnamon dough swirls with toffee and milk chocolate dips

SICILIAN LIMONE SEMI-FREDDO TORTE (V, GF) Sweet, tangy Sicilian lemon gelato cake on limoncello sponge with our berry coulis

TIRAMISU (V, GF) Traditional Mascarpone tiramisu with Sicilian liqueur wine & coffee soaked sponge *mmm*

CHEESE BOARD (V) Fontina, Dolcelatte & Mature local cheddar, cream crackers & olive tapenade

PLEASE NOTE; V= vegetarian VGN= Vegan/dairy free VGNO= Vegan/dairy free Optional DF= Dairy Free

GF= non-gluten friendly GFO= Gluten Free Optional* (*swap to our GF focaccia for a small surcharge)

Food Allergies? If you have any, inform us when ordering. We're allergy aware & can adapt most dishes.

2 courses £25.50 per person or 3 courses £31.95