

Valentines Menu



STARTERS

Prosciutto Fantasia

Parma ham with exotic fruits (galia melon, mango, kiwi and strawberries)(v)

Zuppa di Asparagi

Cream of asparagus soup (v)

Gamberoni Piri Piri

Tiger prawns cooked with garlic, white wine and fresh chillies

Funghi Trifolati

Sauted mix mushrooms cooked with bacon, olive oil, sweet chillies, garlic and cherry tomato sauce

£25.95 per person

Deposit required

A discretionary service charge of 10% will be added to you bill

MAIN COURSE

Ravioli

Ravioli pasta filled with wild mushrooms, cooked with oyster mushrooms, cherry tomato and cream sauce (v)

Spigola al Cartoccio

Oven baked fresh seabass with garlic, white wine, mix seafood and tomato sauce

Anatra

½ roasted duck in blueberry and orange sauce

Pollo Amore Mio

Breast of chicken cooked in tomato and bechamel sauce topped with ham and mozzarella cheese

DESSERTS

Fresh fruit salad, Profiteroles, Tiramisu Banoffee Pie

