

Valentines Menu



MAIN COURSE

STARTERS

Brie in Carrozza

*Brie cheese in breadcrumbs, deepfried
served with cranberry sauce (v)*

Antipasto Italiano

*Parmaham, artichokes, salami, olives,
mortadella, sundried tomatoes and
mozzarella cheese*

Gamberetti Diavola

*Prawns cooked in tomato sauce with
chillies*

Funghi Piccanti

*Mix mushrooms cooked with sweet chilli
sauce, served on homemade toasted
bread(v)*

Risotto Mare

*Risotto with mixed selection of seafood,
white wine and garlic sauce*

Vitello Valentino

*Panfried Veal escalope cooked in tomato
sauce with ham and cheese*

Linquini Pesto

*Linquini pasta cooked with green pesto
and cherry tomatoes*

Pollo con Funghi

*Pan fried chicken cooked with mushroom
and cream sauce*

Desserts

*Cheesecake, Chocolate fondant Cake,
Tiramisu*

£25.95

