

SAN VALENTINO

WEDNESDAY 14TH FEBRUARY 2018



BURRATA

Creamy burrata mozzarella served with parma ham and rocket

SALMONE

Smoked salmon with cream cheese and chives

CALAMARI FRITTI

Deep fried squid rings

PARMEGIANA DI MELANZANE

Aubergines oven baked with mozzarella and tomato sauce

BRUSCHETTA SPECIALE

Ciabatta bread topped with caramelised onion, goat's cheese, roasted beetroot and walnuts

ZUPPA DI AMORE

Soup of white fish, mussels, cuttlefish and clams with a Mediterranean prawn served with toasted ciabatta



RISOTTO DEGLI INNAMORATI

Risotto with mixed prawns, tomato, cognac, dash of cream and red chilli

TORTELLINI FUNGHI E FORMAGGIO

Tortellini filled with mushroom and parmesan cheese with sautéed mushroom sauce

SPAGHETTI AL GAMBERO E ZUCCHINE

Spaghetti with langoustines, king prawns, prawns, courgettes and garlic in a tomato and wine sauce

SALTIMBOCCA ALLA ROMANA

Veal escalope topped with parma ham cooked in white wine, butter and sage

TAGLIATA DI MANZO

Grilled sirloin steak, thinly sliced and served on bed of rocket and shaved parmesan

TONNO E SESAMO

Tuna in a dressing of soy sauce, lime, sesame oil and sesame seed served with red chilli and coriander

MERLUZZO PIZZAIOLA

Pan-fried cod fillet served with capers, oregano, white wine and tomato sauce

PIZZA BUFALA

Margherita pizza topped with Buffalo mozzarella, cherry tomatoes and rocket

ALL MAIN COURSES (EXCEPT RISOTTO, TORTELLINI AND PIZZA) SERVED WITH SEASONAL VEGETABLES OR SIDE SALAD



DOLCE DI SAN VALENTINO

Homemade heart shaped lemon mousse with crushed pistachio



£26

Price does not include any drinks. VAT included but 10% discretionary service will be added to the final bill.

An alternative vegetarian dish will be available as a main course on request.

Please ask for information about allergens present in any of our dishes.