



Valentine's Menu 1

... *Anti pasti - Starters ...*

- **Funghi Trifolati**

Mushrooms cooked in cream, garlic, with white wine topped with cheese.

- **Gamberoni alla Portoghese**

King prawns cooked with peppers spring onion, chilli, garlic, white wine & butter.

- **Insalate Figura**

Slow and partly honey roasted figs in a special salad with walnuts and goat cheese crumble on top of mix leaves, dressed with lemon honey vinaigrette

- **Insalate Anatra**

Breast of duck pan fried and roasted, thinly sliced and served on a bed of mix leaves and selection of forest fruits, dressed with coulis and balsamic vinegar

- **Zuppa del Giorno**

Chef's special soup of the day

... *Main Courses ...*

- **Pollo Havana**

Cornfed chicken breast cooked and served on top of crushed baby potato with gorgonzola cheese sauce and rocket leaves

- **Fillet Siciliano**

prime cut of beef fillt stuffed with gorgonzola cheese, cooked to to your liking, served in middle of a dish with creamy mushroom brandy sauce and tomato and red wine reduction sauce served with chips.

- **Tonno**

Tuna steak panfried with garlic, lime, lemongrass, ginger, mix peppers, spring onion, chilli and butter sauce

- **Calzone Speciale Pizza**

Special Bolognese sauce, pepperoni, chilli, mozzarella cheese and gorgonzola cheese

- **Fillet Agnella**

Fillet of lamb cooked with red wine reduction & aburgine, red onion, mint, garlic, served with French fries

... *Desserts ...*

- **Tirumisu**

- **Profitolrs**

- **Chocolate Fudge Cake**

- **Cheesecake**

Menu £35.95





Valentine's Menu 2

... *Anti pasti - Starters ...*

- **Zuppa del Giorno**
Chef's special soup of the day
- **Costolette di Maiale**
Pork ribs cooked in a spicy sweet & sour sauce
- **Prawn Cocktail**
Baby Atlantic prawns on a bed of mixed lettuce with Rose Marie sauce
- **Funghi Trifolati**
Mushrooms cooked in cream, garlic, with white wine topped with cheese.
- **La bruschetta Verna**
Homemade toasted bread topped with garlic, chopped fresh tomato extra virgin olive oil & basil.

... *Main Courses ...*

- **Risotto di Frutti di Mare**
Arborio rice cooked with luxury seafood mixed with tomato, garlic, topped with smoked salmon & prawn.
- **Valentino Pasta**
Tortellini cooked with wild mushrooms, onion, Neapolitan, chilli and basil
- **Spaghetti con le Polpette**
Spaghetti cooked with meatballs in a spicy Neapolitan sauce topped with basil
- **Spaghetti con Pollo**
Strips of chicken breast cooked with mushrooms, onions white wine and a touch of cream with Napoli sauce
- **Ditta Special Pizza**
Mushroom, Italian pepperoni, ham, green peppers, and black olives

... *Desserts ...*

- **Profiterols**
- **Chocolate Fudge Cake**

Menu £25.95

