

Valentines Menu 1

£49.95 Per Person

Antipasti

Funghi Trifolati

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

Gamberoni Farfalla

Butterfly King prawns coated in salt and pepper seasoning and deep fried, served on a bed of rocket

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

Polpette Diavola

Meatball in Napoli sauce with hint of fresh chilli, garlic and oven baked, topped with mozzarella

Pate Di Pollo E Porco

Velvety chicken liver parfait mix with pork mince, with rustic bread

Secondi

Pollo Parmegiano

Chicken breast cooked with mushroom in creamy sauce and parmesan cheese served with chips

Filletto Boscaiolo

Prime filet steak filled with dolcelatte wrapped with parma ham, served with wild mushroom onion, garlic, white wine, cream sauce, topped with asparagus served with chips

Salmone Mugnaio

Salmon fillet cooked with lobster Bisque, touch of tomato, cream, dill, brandy, garlic onion and king prawn

Agnolotti Alla Aragosta

Agnolotti with ricotta and 32% lobster served on creamy home-made sauce

Agnello Alla Grillga

Lamb chops, grilled, served in garlic lemon, rosemary salt and pepper with a hint of anchovy fillet, served with French fries

A heart that loves is always young

Desserts

Cheese Cake Brulee

Tiramisu

Raspberry Pavlova [gluten free]

Valentines Menu 2

£35.95 Per Person

Antipasti

Arachnid

Rice balls, stuffed with ham, mozzarella, parmesan
Garlic, salt & pepper, coated with breadcrumbs
deep fried and served with chef homemade sauce

Costellate Di Maible

Pork ribs cooked in a spicy sweet & sour sauce

Prawn Cocktail

Baby Atlantic prawns on a bed of mixed
lettuce topped with rose marie sauce

Fungia Trifolia

Mushrooms cooked in cream, garlic with
white wine sauce topped with mozzarella

La Bruschetta Verna

Homemade toasted bread topped with garlic,
chopped fresh tomato extra virgin olive oil & basil

*If I know what love is,
it is because of you*

Secondi

Tagliatelle Salmone & Asparagi

Pasta tossed in creamy sauce with, fresh smoked
salmon, asparagus tips, garlic & white wine

Pollo Alla Cream

Strips chicken fillet flamed with brandy,
onion, wild porcini mushroom & cream,
Served on a bed of egg tagliatelle

Valentino Pasta

Tortellini cooked with wild mushrooms, Napoli
sauce Fresh basil and hint of chilli

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

Tomato sauce, mozzarella cheese,
mushroom, Italian pepperoni, ham,
green peppers, and black olives

Desserts

Profiteroles

Chocolate Fudge Cake