

Valentines Day Menu

STARTER CHOICE

v **Mozzarella in Carrozza**- Deep fried mozzarella with our own tomato sauce

Pate di fegatini di pollo- Home Made chicken liver pate with toast

v **Funghi con Aglio alla crema**- fresh mushrooms in cream&garlic

Costine della casa- Spare Ribs in our special recipe sticky sauce

Salmone con Gambaretti- Smoked Scottish salmon with prawns and Marie
Rose sauce

Prosciutto con melone- Fresh melon with Parma Ham

MAIN COURSE CHOICE

Spigola aglio e Vino Bianco - Fresh seabass fillets grilled and finished with a
light garlic and white wine Jus

Bistecca Messicana- 10oz prime sirloin steak with a tomato red wine Demi
glacé sauce with onion,peppers and mushrooms with a touch of chilli and garlic

Pollo Sopresa- Chicken breast deep fried in breadcrumbs and topped with
mozzarella and garlic butter

Vitello alla crema e cognac – tender veal cooked in white wine, cream,onions
and mushrooms with a splash of brandy

Tortelli al Chingiale- Fresh pasta filled with wild boar in a wild mushroom
Demi-glacé and white wine jus

Salmone Contessa- Fresh salmon fillet in chefs creamy prawn sauce

TO FINISH OFF

Tiramisu- The ultimate Italian Sexy Pick me Up homemade trifle

Panna cotta frutto di bosco- Classic cooked cream topped with forest fruits

Profiteroles al chocolata- choux pastry filled with chantilly creme and
smothered in thick chocolate

Mixed ice cream OR Lemon Sorbet

£27.95 per person. Reservation Deposit £15.00 non refundable
Vegetarian Main Course options Available