



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 a cream and garlic sauce
- Calamari Picante**- Fried Squid in a salt & Pepper tempura with fresh chilli
- 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

Trio D'Amore- Sharing plater of 3 Deserts to share

£65 per Couple

Seatings at 6pm or 630pm (2hr table time) last sitting 8pm & 8.30pm

