VALENTINE'S DAY MENU

2 COURSE MEAL £27.95 3 COURSE MEAL £32.50

STARTERS

INSTALA TRICOLORE (baby mozzarella, tomatoes, avocado & basil) GARLIC MUSHROOMS (in a Cream Sauce) MOZZARELLA IN CARROZA (deep fried mozzarella in breadcrumbs & napoletana sauce)

SPARE RIBS (homemade with barbeque sauce)

SMOKED SALMON & PRAWN COCKTTAIL (served with Marie Rose sauce) BRUSCHETTA AL POMODORO

MAIN COURSES

POLLO ALLA CREMA (chicken breast in creamy mushroom sauce, served with roasted vegetables and potatoes) GRILLED SIRLOIN AL PEPE (with brandy and peppercorn sauce, served with roasted vegetables and potatoes) RAVIOLI ARAGOSTA (homemade with lobster ravioli)

RAVIOLI DO ZUCCA (pumpkin ravioli with wild mushrooms and pancetta) FRESH GRILLED SEA BASS (served with roasted vegetables and potatoes)

PIZZA MARGHERITA LASAGNA AL FORNO

RISOTO VEGETARIANA

DESSERTS

PROFITEROLES TIRAMISU CREME BRULE CHOCOLATE FUDGE CAKE



The regions finest Italian food





