



# VALENTINE'S DAY MENU

3 Course Meal and Live Music £38.95 pp

## STARTERS

### CASCATA D'AMORI (V)

Minestrone Soup

### POLPETTE AL SUGO

Italian meatballs made from our own recipe of Scotch beef, best Dutch veal and parmesan in a pomodoro sauce with a touch of garlic & chilli

### NOUTY PRAWNS

Peeled tiger prawns cooked in a white wine, garlic & touch of chilli sauce

### INSALATA TRICOLORE (V)

avocado, tomato, mozzarella, finished with a touch of oregano and olive oil

### FORMAGGIO DELL'AMORE (V)

Goats cheese wrapped in filo pastry served on a bed of rocket with balsamic & caramelised onion sauce

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## MAINS

### TAGLIATA CUPIDO

Charcoal grilled Rib Eye Steak in green peppercorn sauce served with crispy potatoes & vegetables

### INVOLTINO DI POLLO

Rolled chicken wrapped with ham, stuffed with mozzarella & spinach topped with dolcelatte sauce served with mashed potatoes

### FILETTI DI MARE E AMORE

Fresh salmon oven cooked & served with grilled cherry tomatoes, sauteed potatoes & vegetables

### LINGUINE ALL'ARAGOSTA

Linguine with lobster, cherry tomatoes with white wine, garlic & chilli

### RISOTTO VERDE (V)

Asparagus, broccoli, peas, courgettes, creamed parmesan & a touch of saffron.

### PIZZA OF YOUR CHOICE:

PIZZA PEPPERONI: tomato sauce, mozzarella, spicy salami, garlic, chillies, basil, oregano

PIZZA CARNE: tomato sauce, mozzarella, chicken, bacon, ham, salami, Italian sausage, basil, oregano

PIZZA SAN DANIELE: tomato sauce, buffalo mozzarella, parma ham, rocket, grated parmesan, basil, oregano



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## DESSERTS

### TIRAMISU

Decadent layers of homemade sponge delicately soaked in a harmonious blend of liqueur and coffee, complemented by a sweet Mascarpone cream, dusted with cocoa powder

### PROFITEROLE NERO

Light and airy choux pastry, generously filled with luscious Chantilly cream, and elegantly enrobed in a velvety coat of soft chocolate fondant, served with whipped cream or 1 scoop vanilla ice cream

### GELATO MISTO

Vanilla, chocolate or strawberry ice cream

### PANNA COTTA

Traditional homemade Italian dessert with fresh cream and vanilla, topped with mango or strawberry sauce

### STRAWBERRY CHEESECAKE

Luxuriously layered with strawberry jam and topped with a velvety sweet vanilla cheese cream, nestled on a crunchy biscuit base