

# VALENTINE'S DAY MENU

3 Course Meal, Live Music & Disco £39.95 pp

## STARTERS

### MINESTRONE SOUP (VG)

Traditional Italian vegetable 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

### GAMBERONI ALL'AGLIO

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 DI CAPRA (V)

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

### BRUSCHETTA ALLA TARANTINO (VG)

Toasted Italian bread, chopped fresh tomatoes, garlic, olives, olive oil, basil & oregano served on herb & olive bread

## MAINS

### COSTATA ALLA GRIGLIA

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

### POLLO PUGLIESE

Chicken breast stuffed with baby spinach, cherry tomatoes & garlic wrapped in parma ham, served in a creamy dolcelatte sauce with sauteed potatoes

### SALMONE CARDINALE

Scotch Salmon Lightly Pan Fried, Finished in The Oven & Served with Lobster Sauce, Carrots, Broccoli, Garlic and Sautéed Potatoes

### SPAGHETTI NAPOLI (V)

Pasta with home made tomato sauce

### 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 AI VEGETALI (V): tomato sauce, mozzarella, aubergines, courgettes, peppers, basil, oregano

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

## DESSERTS

### TIRAMISU

### PROFITEROLE NERO

**PANNA COTTA** topped with mango or strawberry sauce

**ICE CREAM** vanilla or strawberry

**STRAWBERRY CHEESECAKE**