

VALENTINE'S DAY MENU

3 Course Meal, Live Music & Disco £39.95 pp

STARTERS

MINESTRONE SOUP (VG)

Traditional Italian vegetable soup served with home made bread

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