



VALENTINE'S MENU

£44.95pp

STARTERS

SOUP (v) - Minestrone

ARANCINI MARE – Crumbed risotto rice balls, stuffed with a tiger prawn in a white wine and creamy sauce

RAVIOLI ARRAGOSTA – Lobster filled ravioli in a white wine, mushroom, chopped prawns, garlic, parsley, cream and tomato sauce

FUNGHI FOUR FORMEGGI (v) – Mushrooms in a four cheese sauce

POLPETTE PICCANTE - Classic Italian meatballs in a rich tomato and spicy sauce

MAINS

SALMON BIANCO – Fresh fillet of salmon cooked in a sauce of white wine, cream, fresh ginger, garlic and tiger prawns

SIRLOIN PEPPER – 10oz sirloin steak cooked in a brandy, peppercorn, demi-glaze, French mustard & cream sauce

POLLO MARTINI – Pan fried chicken breast cooked in butter with prawns, garlic, dry martini, lemon zest, dill and cream sauce

LASAGNE – Homemade oven baked classic beef lasagne

CREPELLA VERDE (v) – Rolled pancake filled with mixed vegetables topped with mozzarella in a tomato sauce

DESSERTS

LEMON CHEESECAKE

TIRAMISU

PROFITEROLES

3 SCOOPS OF ICE CREAM

