



VALENTINE'S DAY MENU

STARTER

All starters can be served as main course portions.

GARLIC BREAD (V) (VG)

with mozzarella cheese

DEEP FRIED BRIE CHEESE (V)

served with mixed leaves & forest berry sauce

BRUSCHETTA (V) (VG) (D)

sweet cherry tomatoes, basil, red onion basil on sour bread pesto and garlic on ciabatta bread

BURRATA BABY TOMATOES & AVOCADO (V) (GF)

with extra virgin olive oil

MELANZANE ALLA PARMIGIANA (V)

classic char - grilled aubergines, tomato sauce & parmesan cooked in wood fired oven & served with garlic bread

MEATBALLS CASSEROLE (GF)

slowly cooked in oven with red wine & tomato sauce served with ciabatta bread

BEEF CARPACCIO

slices of fresh beef fillet, balsamic and pesto sauce virgin olive oil topped with rocket & shaved parmesan cheese

CALAMARI RINGS

served with tartare sauce & mixed salad leaves

SAUTEED KING PRAWNS

served with mash potato

GRILLED OCTOPUS (GF)

served on bed of salad

MAIN COURSE

You can choose any pasta any pizza as a main dish.

VEGETARIAN CANNELLONI (V)

A juicy spinach and ricotta filling inside cannelloni pasta topped with a homemade tomato sauce and melted cheese

STUFFED CHICKEN BREAST

Stuffed Tuscan Garlic Chicken are tender and juicy chicken breast stuffed with brie cheese, sun-dried tomatoes, and spinach served with vegetables and rosemary potato

CHAR-GRILLED RIBEYE STEAK (8oz)

served with house fries and salad

PAN FRIED VEAL MILANESE

veal escalope covered in bread crumbs, served with spaghetti Bolognese

CHAR-GRILLED MARINATED LAMB CHOPS

served with rosemary potatoes & creamy mushroom sauce

PAN FRIED SEA BASS WITH RISOTTO

saffron risotto with king prawns & courgettes topped with sea bass fillet

SALMON WITH CHAMPAGNE CREAM SAUCE

Served with mash potato and asparagus

PIZZA

BIANCA (V) (VG) (D)

goat cheese, grilled zucchini, caramelized onion, sun-blush tomatoes, mozzarella & pesto sauce

ALLE VERDURE (V) OR (VG)

mozzarella, aubergine, courgettes, garlic, roast peppers & tomato sauce

MARGHERITA (V) (VG)

mozzarella, olive oil, basil & tomato sauce

BURRATA PARMA HAM

tomato sauce, marinated mushrooms, olives topped with rocket & truffle oil

SPICY NDUJA PIZZA

homemade tomato sauce, mozzarella, goat cheese, nduja sausage, pepperoni

DIAVOLA

mozzarella, pepperoni, red onion, spicy peppers & tomato sauce

QUATTRO STAGIONI

mozzarella, four season in one with mushrooms, ham, pepperoni, olives & tomato sauce

FUNGHI E PROSCIUTTO

mozzarella, mushrooms, cooked ham & tomato sauce



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PASTA & RISOTTO

WILD MUSHROOM TAGLIATELLE (V) (VG)

mix of mushrooms, cream sauce & parmesan

GNOCCHI WITH TOMATO & MOZZARELLA (V) (VG)

gnocchi in tomato sauce, parmesan, cherry tomato, baby mozzarella and fresh basil

VEGETARIAN RISOTTO (V) (VG) (D)

with broad beans, asparagus, baby spinach, courgette & parmesan cheese

SPAGHETTI ALLA BOLOGNESE

the old school classic ragu of beef & parmesan

SPAGHETTI ALLA CARBONARA

the classic dish of spaghetti smoked pancetta, onion, parmesan, pecorino Romano, milk & egg yolk

CHICKEN TAGLIATELLE

sautéed chicken cooked with onion, garlic, cajun, sun dried tomatoes, cream & white wine sauce

SEAFOOD LINGUINE

king prawns, mussels, calamari & clams cooked with classic tomato sauce

KING PRAWN LINGUINE

sautéed king prawns garlic, olive oil, parsley, chilli peppers & white wine, cream sauce or classic tomato sauce

SPAGHETTI WITH CLAMS

clams, white wine, garlic, parsley & chilli

DESSERT

PROFITEROLES

soft choux pastries filled with zabaglione cream, covered with dark chocolate topped with fresh cream

TIRAMISU

a traditional Italian dessert with savoiardi and mascarpone cream

BANOFFEE PIE

served with fresh banana & toffee sauce

VEGAN CHOCOLATE TARTE (VG) (GF)

date and mixed nut based filled with a Belgian chocolate and coconut filling finished with a coconut swirl

TRADITIONAL PANNA COTTA

a traditional Italian cooked cream dessert topped with fruit of the forest sauce

BAKED LOTUS BISCOFF CHEESECAKE

a crunch lotus biscoff biscuit base topped with creamy baked cheesecake and a layer of lotus biscoff spread.

Finished with lotus biscuit crumbs and a fine chocolate drizzle.

DAIRY ICE CREAM & SORBET

(2 scoops of your choice)

vanilla • chocolate • strawberry lemon • raspberry

2 COURSE
£45

3 COURSE
£50

ALL PRICES ARE VAT INCLUSIVE SERVICE CHARGE OF 13.5% WILL BE ADDED TO THE BILL

minimum credit or debit card charge £10.00 • Please inform us if you have a food allergy.

Menus, pricing and content may be subject to change without notice.