



# 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.