

# VALENTINE'S DAY MENU

SEATINGS: 6PM/6:30PM OR 8:15PM/8:30PM

LIVE MUSIC 7PM-10PM

3 COURSE & A GLASS OF PROSECCO £65PP

## starters

### **CASCATA D'AMORE (V)**

Fresh Homemade Tomato Soup

### **ORGASMO CAPRINO (V)**

Grilled Goats Cheese served on a bed of Roasted Peppers finished with Basil Oil

### **MOZZARELLA LATTAMATA (V)**

Italian Fresh Mozzarella served with sliced Avocado, Tomato, and a touch of Olive Oil Pesto

### **COPPIA INNAMORATA**

Toasted Italian Bread with chopped Tomatoes, Garlic, Olives, topped with Rocket, Parmaham and Roast Peppers

## mains

### **AMICI INNAMORATI**

Beef Medalions cooked in Porcini Mushrooms in Red Wine and Gravy Sauce

### **SCOSCIATA INPAZZITA**

Oven baked Lamb Shank served with Homemade Gravy and Mashed Potatoes

### **BRANZINO VIZZIOSO**

Gently Pan Fried Seabass Fillet, served with Green Beans and Sauteed Potatoes

### **RAGAZZINE TUTTO GUSTO (V)**

Classic Caprese filling with buffalo Ricotta and Mozzarella di Bufala, fresh Tomato and Basil in a red Pasta Parcel in the shape of a heart, cooked in Tomato Sauce and a touch of Chilli

### **INVOLTINI DEI SPORCACCI**

Rolled Chicken Breast stuffed with Cedar, Spinach, Garlic and Cherry Tomatoes, wrapped in Parmaham, served in Dolcelatte Sauce and mixed Vegetables and Sauteed Potatoes

## desserts

### **LOVE CHOCOLATE**

Rich Chocolate Mousse with a crunchy Hazelnut filling, topped with a Strawberry glaze

### **RED BERRY LOVE**

Wild Berry Mousse with a red Fruit filling, on a crunchy Biscuit base

**For more Vegetarian or Gluten Free options please ask your waiter**

Please make our staff aware of any allergies. Drinks and a 10% service charge will be added to the final bill. A £20 deposit per person is required on making a reservation.