

## VALENTINES MENU

### **MINISTRONE (V)**

A traditional home-made vegetable and tomato soup served with crusty Italian bread

### **INVOLTINO DI SALSICCIA**

A crisp pastry parcel stuffed with Italian sausage, mozzarella and red onion served with a sweet and spicy chilli jam

### **PARFAIT DI POLLO**

Home-made chicken liver parfait served with a sultana and onion chutney and toasted Italian bread

### **ARANCINI FRITTI**

Crisp-fried balls of crumbed risotto rice mixed with mozzarella and sun blush tomatoes served with a pesto mayonnaise

### **CROSTINI DELL' AMORE (V)**

Toasted Italian breads topped with a sweet red pepper, cherry tomato, red onion and fresh basil salsa

### **GAMBERONI DIAVOLA**

King prawns sautéed with garlic, cherry tomatoes and fresh chilli, served with toasted bread

### **PETTO D'ANATRA ALL' AMARONE**

Pan seared duck breast served pink with a red wine sauce, a braised savoy cabbage and pancetta parcel, served with sautéed rosemary potatoes and a confit of figs

### **BRANZINO IN Crosta DI NOCCIOLE**

Fillet of sea bass with a hazelnut crust served with creamy mash, tender stem broccoli and home-made dill Hollandaise sauce

### **POLLO ARROSTO CON FUNGHI**

Roasted Breast of chicken served with sautéed rosemary potatoes, caramelised shallots, garlic and wild mushrooms and a rich red wine jus

### **PIZZA SAN VALENTINO**

A hand-stretched and stone-baked pizza topped with San Marzano tomatoes and melted buffalo mozzarella, sun blush tomatoes and fresh basil

### **RISOTTO MARE E MONTE**

Creamy Arborio rice mixed with king prawns and spicy chorizo, fresh red chilli, rocket and shaved Grana Padano

### **RAVIOLI DI ZUCCA (V)**

Fresh ravioli filled with pumpkin, sautéed in butter and topped with crushed toasted pistachios

### **PIZZA METRO PICCANTE**

A hand-stretched and stone-baked pizza topped with San Marzano tomatoes and melted mozzarella, salami, spicy 'Nduja sausage paste, sautéed wild mushrooms and fresh rocket, served on a rectangular board

### **CONTROFILETTO ALL GRIGLIA**

255g Prime British sirloin steak cooked your way and topped with melted garlic butter served with roasted cherry tomatoes and Portobello mushroom, hand cut chips and a brandy and black peppercorn sauce

**(£5 Supplement)**

### **CHOCOLATE DELICE**

Chocolate mousse with salted caramel sauce served with Italian dairy vanilla ice cream

### **TIRAMISU CLASSICO**

Classic tiramisu made with Savoiardi sponge fingers, Chantilly cream and chocolate sauce

### **WHITE CHOCOLATE PANNA COTTA**

White chocolate and buttermilk panna cotta topped with sugared almonds and served with a raspberry coulis and an Amaretti biscuit

### **CREME BRULEE**

Lemon and lime crème brûlée served with vanilla shortbread

### **FORMAGGI MISTI**

Selection of continental cheeses served with a sultana and onion chutney and Scottish oatcakes

**(£3 Supplement)**

An Allergen guide to all our dishes is available on request