



## ***Valentine's Menu 2019***

*Brodo Di Pesce Alla Fregola Sarda*  
*Fresh Home-made Fish Soup with Fregola Sarda*

*Gamberoni Al Limone*

*Tiger Prawns in a Lemon & Butter Sauce*

*Caprino Ai Peperoni (V)*

*Warm Goats Cheese with Roasted Sweet Peppers and Balsamic*

*Asparagi Tiepidi Al Prosciutto & Parmigiano*  
*Fresh Asparagus with Cured Ham & Parmesan*

*Ravioli Ai Funghi (V)*

*Fresh Mushroom Ravioli in a Mushroom & Cream Sauce*



*Agnello Al Vino Rosso*

*Grilled Leg of Welsh Lamb in Rosemary & Red Wine*

*Pescatrice in Pancetta*

*Fresh Atlantic Monkfish Fillet in Pancetta, Saffron & White Wine*

*Pollo Al Salmone*

*Tender Chicken Supreme Filled with Smoked Salmon & Prawns in a Creamy Tomato*

*Filetto Di Maiale & Manzo*

*Beef & Pork Tenderloin in a Duo Sauce of, Port, Calvados & Cream*

*Crespolini Di Ricotta & Spinaci (V)*

*Baked Spinach & Ricotta Pancake*

*All served with our selection of fresh vegetables & potatoes*



*Chocolate Mousse Cake, Homemade Tiramisu', Fresh Ginger Cheesecake,  
Vanilla Pannacotta with Forest Berries Coulis or Selection of Ice Creams*



*Coffee & Chocolates*

**£29.95**

*Food allergies and intolerances: before you order your food and drinks, please speak to our staff if you want to know about our ingredients*