

# Valentine's Day Menu

2 COURSE MEAL £31.00 | 3 COURSE MEAL £39.99

## STARTERS

### MINISTRONE (V)

Traditional Italian vegetable soup served with crusty bread

### BRUSCHETTA POMODORO (V)

Toasted Italian bread with freshly chopped tomatoes, flavoured with basil, garlic and olive oil

### BRUSCHETTA PARMA

Toasted Italian bread with mascarpone cheese, Parma ham and rocket

### ANTIPASTO

A great selection of Parma ham, salami, pepperoni and mortadella garnished with rocket, parmesan shavings and virgin olive oil

### INSALATA DI SALMONE E GAMBERETTI

Smoked salmon and prawn salad served with Marie Rose sauce

### SPINACI ALLA ROMANA (V)

Spinach, mushroom in creamy garlic sauce, oven baked with breadcrumbs and cheese

### CALAMARI FRITTI

Succulent deep fried calamari with a traditional Marie Rose sauce

### PANE CON AGLIO E MOZZARELLA

Continental bread toasted with garlic, herbs and mozzarella

### MOZZARELLA MILANESE

Deep fired breaded mozzarella served with pomodoro sauce

### PATE DELLA CASA

Smooth home-made chicken liver pate and toasted Italian bread

## MAINS

### MI AMORE SPECIAL

Medallions of veal and fillet steak pan fried and served in a creamy red wine and rosemary sauce, finished with parmesan shavings. Served with roasted potatoes and vegetables

### VITELLA ALLA FUNGHI

Medallions of veal pan fried and served with mushrooms in a creamy white wine sauce. Served with roasted potatoes and vegetables

### GRILLED SEA BASS

Fillet of sea bass with lemon and extra virgin olive oil served with risotto saffron and vegetables

### POLLO DELLA CASA

Succulent chicken breast stuffed with wrapped Parma ham and mozzarella, in a white wine and cream sauce. Served with roasted potatoes and vegetables

### POLLO CACCIATORA

Succulent chicken breast with mushrooms, mixed peppers and garlic. Served with roasted potatoes and vegetables

### POLLO CREMA DE FUNGHI

Succulent chicken breast with mushrooms, mixed peppers and garlic. Served with roasted potatoes and vegetables

### LASAGNE AL FORNO

The traditional Italian favourite

### PENNE PICCANTE (S)

Spicy pepperoni & mushrooms bound in a creamy chilli, garlic & tomato sauce

### BEEF POLLPETTE CON SPAGHETTI

Our own special home-made beef meatballs with your choice of a rich garlic & tomato sauce with saffron or a rich white wine cream sauce

### TAGLIATELLE CARBONARA

Tagliatelle with bacon, garlic, parmesan and cream bound with egg yolk

### TAGLIATELLE CHORIZO

Tagliatelle with spicy Brinolisa chorizo, stirred through a rich and creamy carbonara

### LINGUINE GAMBERONI

Pan fried king prawns and cherry tomatoes with garlic, red pesto and tomato sauce

### RAVIOLI PORCINI

Pasta parcels stuffed with porcini mushrooms served with red onions and peppers in a creamy tomato sauce

### CANNELONI FIORENTINA (V)

Pasta tubes filled with ricotta cheese and spinach, oven baked tomato and cream sauce, finished with grilled cheese

## DOLCE

### TIRAMISU

A delightful combination of layered "Savoardi" biscuits dipped in rich coffee and Italian liquori, finished with whipped mascarpone and cream

### PANNACOTTA

A smooth and creamy traditional Italian sweet flavoured with vanilla, served with preserved strawberries

### STRAWBERRY CHEESECAKE (GF)

Layer of biscuit base topped with mascarpone soft cheese and a hint of vanilla, finished with preserved strawberry

### STICKY CHOCOLATE ORANGE CAKE

Served with warm chocolate sauce and a scoop of vanilla ice cream

WE OFFER ANY PASTA OR PIZZA VEGAN + GLUTEN FREE

(S) SPICY (V) VEGETARIAN (GF) GLUTEN FREE