



# Valentine`s Menu

## 4 Course Dinner

*With Complimentary*

Bellini classic cocktail  
(Sparkling champagne topped with fresh peach juice)  
Served with Crostini della Casa



Gamberetti Maria Rosa  
Succulent Prawns served on a bed of crisp iceberg lettuce, coated in a creamy Maria Rose Mayonnaise topped with a pinch of paprika and shredded smoked salmon

Pate Della Casa  
Smooth homemade chicken liver and wild mushroom pate  
Served with toasted bread and salad garnish

Insalata Tre Colori  
Salad of beef tomatoes sliced avocado and fresh mozzarella  
Fresh basil and pesto dressing



Agnolotti di Valentino  
Heart shaped fresh pasta infused with sun dried tomato filled with ricotta cheese  
Served in a light butter and sage dressing



Filetto di Manzo Al Pepe  
Medallion of tender beef pan roasted and served with a rich and elegant creamy peppercorn sauce  
Served with roasted potatoes and green beans

Filetto di Branzino al Forno  
Fillet of Sea bass oven baked in our homemade savoury breadcrumb  
Served with a fresh crisp salad

Pizza Capricciosa  
Mozzarella and tomato base topped with mushrooms artichokes black olives and mixed peppers



Tiramisu alle Fragole  
Delicious version of an old favourite  
Using Fresh strawberries and orange liqueur

Panna Cotta al Cioccolato  
A delicate smooth set chocolate cream, served with a fresh fruit couli

Pera Delizia  
Pear poached in red wine served with vanilla Ice cream, whipped cream and toasted almonds

**£19.50pp**

(Or Table for 2 with a bottle of Italian Champagne £50.00)