

VALENTINE'S DAY MENU

Two courses - £29.50 | Three courses - £34.50

includes a complimentary glass of Prosecco on arrival

STARTERS

BREADED BRIE (V)

Fried breaded brie, wild rocket, cranberry sauce

PRAWN COCKTAIL

Crispy baby gem lettuce, marie rose sauce, focaccia bread

PATE ALLA DIVINO

Smooth chicken liver pate with Marsala wine & whipped butter, accompanied by orange maramalae & toasted bread

POLPETTE AL SUGO

Slow-cooked beef meatballs in rich tomato sauce, fresh basil and Parmesan cheese

MAIN COURSE

PARMIGIANA DI MELANZANE (V)

Lightly floured aubergine layers, cooked in rich tomato sauce with fresh basil, buffalo mozzarella and Parmesan cheese

SALMONE GRIGLIATO

Grilled salmon, served with a creamy hollandaise sauce, accompanied by charred asparagus and crushed new potatoes

RUMP STEAK (10oz)

Served with rocket, parmesan, cheery tomatoes & fries, finished with balsamic glaze

POLLO ALLA CACIATORA

Tender chicken breast cooked in a rustic tomato sauce with olives, capers, garlic, and aromatic herbs, served with sautéed potatoes.

DESSERTS

PANNA COTTA

Served with red berries and strawberry coulis

CHOCOLATE FUDGE CAKE

Served with vanilla ice cream

TIRAMISU

Traditional tiramisu

VANILLA CHEESECAKE

Served with salted caramel sauce and blackberries

Pre-payment and pre-order required.

Please inform your server for any dietary requirements. A discretionary 10% service charge will be added to your bill.