



# *Valentine's Menu*

14 FEBRUARY 3 COURSES £22.95

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## *TO START*

*APEROL SPRITZ WITH PROSECCO SERVED ON ICE*

## *STARTERS*

*ARROSTO DI VEGETALI CON FORMAGGIO DI CAPRA GRIGLIATO*

*GRILLED MIXED VEGETABLES AND GOAT'S CHEESE,  
DRIZZLED WITH BALSAMIC VINEGAR*

*MELONE E PROSCIUTTO*

*SWEET MELON AND PARMA HAM*

*GAMBERONI IN PANCETTA*

*KING PRAWNS WRAPPED IN PANCETTA COOKED WITH GARLIC*

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## *MAIN COURSE*

*MUSHROOM PORK MARSALA*

*TENDER PORK SCALLOPS TOPPED WITH A LIGHT MUSHROOM MARSALA WINE SAUCE*

*RAVIOLI FRESCHI AL SUGO DI CARCIOFI E PANCETTA (HOME MADE)*

*FRESH RAVIOLI SERVED WITH A ARTICHOKE, PANCETTA AND FRESH TOMATO SAUCE*

*SALMONE O BRANZINO AL FORNO*

*SALMON OR SEA BASS FILLET ON A BED OF TENDER CRISP JULIENNED FENNEL AND RED PEPPERS, AND THEN TOP IT WITH SWEET CARAMELIZED ROASTED TOMATOES*

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## *DESSERTS*

*CHOCOLATE INDULGENCE CAKE*

*A LITTLE SLICE OF CHOCOLATE HEAVEN!*

*PERA E GORGONZOLA*

*VANILLA POACHED PEAR STUFFED*

*WITH GORGONZOLA AND FINISH CHOCOLATE SAUCE*

