

# Valentines Menu 1

£40.95 Per Person

## Antipasti

### Funghi Trifolati

Mushrooms cooked in cream, garlic, with white wine topped with cheese.

### Gamberoni Farfalla

Butterfly King prawns coated in salt and pepper seasoning and deep fried, served on a bed of rocket with a side of sweet & sour

### Insalate Figura

Slow and partly honey roasted figs in a special salad with walnuts and goat cheese crumble on top of mix leaves, dressed with lemon honey vinaigrette

### Polpette Diavola

Meatball in Napoli sauce with hint of fresh chilli, garlic and oven baked, topped with mozzarella

## Secondi

### Pollo Parmegiano

Chicken breast cooked with mushroom in creamy sauce and parmesan cheese served with chips

### Filletto Boscaiolo

Prime fillet steak filled with dolcelatte wrapped with parma ham, served with wild mushroom onion, garlic, white wine, cream sauce, topped with asparagus served with chips

### Salmone Mugnaio

Salmon fillet cooked with lobster Bisque, touch of tomato, cream, dill, brandy, garlic onion and king prawn

### Agnolotti Alla Aragosta

Agnolotti with ricotta and 32% lobster served on creamy home-made sauce

## Desserts

Cheese Cake Brulee

Tiramisu

Raspberry Pavlova [gluten free]

*A heart that loves is always young*

# Valentines Menu 2

£30.95 Per Person

## Antipasti

### Aranchini

Rice balls, stuffed with ham, mozzarella, parmesan  
Garlic, salt & pepper, coated with breadcrumbs  
deep fried and served with chef homemade sauce

### Costellate Di Maiale

Pork ribs cooked in a spicy sweet & sour sauce

### Prawn & Salmon Cocktail

Baby Atlantic prawns & smoked salmon on  
a bed of mixed lettuce topped with rose marie sauce

### Fungia Trifolia

Mushrooms cooked in cream, garlic with  
white wine sauce topped with mozzarella

### La Bruschetta Verna

Homemade toasted bread topped with garlic,  
chopped fresh tomato extra virgin olive oil & basil

## Secondi

### Tagliatelle Salmone & Asparagi

Pasta tossed in creamy sauce with, fresh smoked  
salmon, asparagus tips, garlic & white wine

### Pollo Alla Cream

Strips chicken fillet flamed with brandy,  
onion, wild porcini mushroom & cream,  
Served on a bed of egg tagliatelle

### Valentino Pasta

Tortellini cooked with wild mushrooms,  
Napoli sauce fresh basil and hint of chilli

### Spaghetti Con Le Polpette

Spaghetti cooked with meatballs in a spicy  
Neapolitan sauce topped with basil

### Spaghetti Con Pollo

Strips of chicken breast cooked with  
mushrooms, onions white wine and a  
touch of cream with Napoli sauce

### Ditta Special Pizza

Tomato sauce, mozzarella cheese,  
mushroom, Italian pepperoni, ham,  
green peppers and black olives

## Desserts

### Profiteroles

### Chocolate Fudge Cake

*Off I know what loves is,  
it is because of you*