



Valentine 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 seasonin And deep fried, served on a bed of rocket with side of sweet & sour

INSALATE FIGURA

Slow and partly honey rosted figs in a special salad with walnuts and goat cheese Crumble on top of mix leaves, dressed with lemon honey vinagrette

POLPETTE DIAVOLA

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

Dessert

Cheese cake brulee

Tiramisu

Raspberry Pavlova (gluten free)

Secondi

POLLO PARMEGIANO

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

FILLET BOSCAIOLI

Prime Filet Steak Filled with Dolcelatte Wrapped with Parma Ham , served With Wild mushroom ,Onion, garlic, white wine, Cream sauce ,toped with asparagus served with chips.

SALMONE MUGNAIO

Salom 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

A HEART THAT LOVES,
ITS ALWAYS YOUNG



Valentine Menu 2

£30.95 Per Person

Antipasti

ARANCINI

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

COSTOLETTE DI MAIALE

Pork ribs cooked in a spicy sweet & sour sauce

PRAWN AND SALMON COCKTAIL

baby atlantic prawns & smoked salmon on a bed of mixed lettuce topped with rose marie sauce

FUNGHI TRFOLATI

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

Dessert

Profiteroles

Chocolate Fudge Cake

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

**IF I KNOW WHAT LOVE IS,
IT IS BECAUSE OF YOU**