

# Valentine's Day

## Starter

**Formaggio Fritto (v)** – crumbed brie cheese, deep fried, with a cranberry coulis.

**Bruschetta (v)** – toasted ciabatta rubbed with garlic, topped with plum tomatoes, basil and red onion.

**Pate D'Anatra** – duck and pork liver pate, served with a salad garnish, orange sauce and warm crusty ciabatta bread

**Merluzzo Fritto** – Fine slices of cod loin, dusted with a light paprika batter, and shallow fried. Served with garlic mayo and sweet chilli dips.

**Funghi Forno (v)** – oven-baked mushrooms in white wine, garlic, cream, spinach and parmesan.

**Polpette** – Italian pork and beef meatballs in a spicy tomato sauce.

## Main Course

**Pollo Capri** – chicken breast cooked in white wine with onions, mushrooms, French mustard and cream. (served with veg)

**Sea Bass** – fresh fillet of Sea Bass with smoked salmon, spinach and prawns in a creamy lemon and tarragon sauce (served with veg)

**Lasagne** - traditional Italian favourite.

**Bistecca Al Pepe** – prime rib-eye steak, flambéed in brandy, red wine, cracked pepper, French mustard and cream (served with veg)      **Fillet steak option – available for £4 extra**

**Penne Al Forno (v)** – pasta tubes with mozzarella, mixed vegetables and tomato, baked in the pizza oven.

**Pollo Picante** – breast of chicken cooked in red wine, onions, garlic, peppers, chilli and tomato (served with veg)

## Dessert

Choose any dessert or ice cream from our Dessert Menu

*£35 per person*