

A red rose per couple on arrival

Valentine's

STARTERS

Gnocchi alla Sorrentina (v)

Italian potato dumplings in a rich tomato and basil sauce, topped with mozzarella cheese

Zuppa degli innamorati (v)

Homemade roast pepper and tomato soup

Coppa di gamberi

Prawns in a Marie-Rose sauce on a bed of lettuce, served in traditional glass

Caprino alle mele e mirtilli rossi (v)

Deep fried goat cheese served on caramelised apple and cranberry sauce

Antipasto Italiano

Selection of Italian cured meat and cheese, served with grilled vegetables

MAIN DISHES

Filetti di Orata

Sea bream fillets pan fried in garlic, pink peppercorns, fennel seeds and white wine, served on a bed of new potato and spinach, served with vegetables

Filetto Rossini

Grilled fillet of beef in a Marsala, chicken liver paté and a touch of cream sauce, served on toasted bread and topped with paté, served with vegetables

Pollo alla valdostana

Chicken breast topped with Parma ham and mozzarella, in a light tomato sauce, served with vegetables

Ravioli degli innamorati (v)

Heart shaped homemade ravioli filled with goat cheese and aubergine, in a creamy and cherry tomato sauce

DESSERTS

Served with Limoncello

Strawberry and dark
chocolate cheesecake

Passion fruit and
orange creme brulée

Chocolate soufflé
served with icecream

3 Courses set menu - £ 45.90pp
£ 10.00 deposit per person required