SAN VALENTINE MENU

STARTERS

Prosciutto & Melone
Parma Ham and Galia Melon.

Aubergine Parmigiana Gl Dr Cl
Made with fried aubergine slices, layered with tomato sauce, mozzarella and Parmigiano Reggiano; then baked till golden brown.

Cozze Piccanti Sh Dr Gl N Cl
Mussels served in a rich tomato and white wine, chilli&garlic sauce and Italian bread.

Linguine Polpa di Granchio Gl Sh
Linguine pasta with crab meat, cherry tomatoes, olive oil and chilli finished with rocket salad.

Vegan Caprese Bandiera Vg N
Tomato, fresh vegan mozzarella, red onion and avocado salad with e.v.o. oil, balsamic and basil leaves.

MAINS

Risotto Gamberi, Capesante e Cozze Gl Dr Sh Cl
Italian rice served with prawns, scallops and mussels in a light creamy tomato sauce.

Pollo Salvatore Dr N Cl
Chicken breast stuffed with basil pesto, mozzarella, wrapped in parmaham and served with napoli sauce and roasted new potatoes.

Bistecca Ribeye approx. 8oz Dr
Grilled Ribeye steak cooked to your liking and served with roasted new potatoes with a hint of rosemary and rocket & Parmesan shaving.

Rump of Lamb Dr
Grilled Lamb rump served with crushed new potatoes, Mediterranean vegetables and crumbled Goat's cheese.

Vegan No-Chicken Cotoletta Vg Gl N
Plant-based no-chicken coated with breadcrumbs and served with potato, spinach and vegan mayo.

DESSERTS

Orange PannaCotta V Dr
Fresh cream, vanilla, orange and Cointreau.

Gelato or Sorbetto V Gl Dr or Vg
Two scoops of ice cream or sorbet.

Tiramisu V N Dr G
Three layers of sponge soaked with coffee and Amaretto, filled with Mascarpone and rich cacao powder.

Vegan Gianduja Chocolate Tart Vg N
A chocolate shortcrust pastry case filled with an indulgent dairy-free Gianduia chocolate & coconut ganache. Served with vegan vanilla ice cream.