

Valentine's

MENU

STARTERS

Caprese (V)

Buffalo mozzarella with cherry tomatoes & basil & rocket

Prawn Cocktail

Served with Prawn with cherry tomatoes, lettuce, olives, cucumber, Marie Rose sauce

Bruschetta Romana

Toasted homemade bread topped garlic, fresh cherry tomato, dressed with fresh parsley & onions, extra virgin olive oil

MAIN DISHES

Ravioli Al Funghi E Creme (V)

Ravioli filled with ricotta & spinach in a cream sauce, mushrooms & parmesan

Branzino Pescatarian

Two fillet seabass pan fried with mussels, king prawns with creamy spinach lemon dressing. Served with mashed potatoes & veg

Bistecca Grill

*Sirloin steak (10 oz). Served with mushrooms, salad & fries
Additional Sauce For Steak:Peppercorn Sauce or Dianne Sauce*

Create own your Pizza

Choice is three toppings:

Chicken, Pepperoni, Salami, Anchovies, Ham, Parmesan, Bacon, Parma ham, Tuna, Chorizo, Artichokes, Avocado, Asparagus, Aubergine, Olives, Courgette, Mushrooms, Spinach, Pineapple, Cherry Tomato, Red Onions, Red Peppers, Halloumi, Feta, Ricotta, Gorgonzola Cheese

Gluten Free Pizza Base available: Extra charge £3.50

Pollo Alla Cacciatore

8oz cornfed fresh chicken breast cooked with garlic, mushrooms, onions, sweet peppers, black olives, white wine & finished in a tomato sauce

DESSERTS

Chocolate fudge cake with ice cream

Cheese Cake

Panna Cotta

THREE COURSES SET MENU £38.50 PER PERSON.

INDULGE A ONE GLASS OF PROSECCO