

# Valentine's Weekend

4 courses £34.95 per persone

# Amuse Bouche

Grilled salami topped with tomato, mozzarella bites & basil.

### Starters

#### Zuppa (v)

Roast peppers and tomato soup, served with our homemade focaccia.

#### **Prawn Cocktail Avocado**

Avocado topped with prawn cocktail.

#### Prosciutto Crudo e Mozzarella

Thin sliced Parma ham & buffalo mozzarella.

#### Bruschetta al Pistachio (V)

ricotta, crushed pistacchio & honey.

### Bruschetta Funghi (V)

Garlic creamy mushrooms & parmesan shavings.

#### Ravioli di Arragosta

Ravioli filled with lobster cooked in a light cream sauce

#### **Arancini al Ragu**

Deep fried arancini filled with mozzarella & beef ragu.

## Mains

#### Cuore di Ravioli (V)

Heart shape Ravioli filled with pecorino cheese & pumpkin, cooked in a light tomato & basil sauce.

#### Pizza di Cuore

Tomato, fior di latte, Italian sausage, ricotta, and 'nduja.

#### Risotto Pollo e Funghi

Cooked in a rich cream sauce with chicken & mushrooms.

#### **Branzino Che Passione**

Grilled seabass. Topped with bisque sauce asparagus, spring onions and served with steamed broccoli & carrots.

#### **Linguine Pescatore**

Cooked in a light bisque sauce, cherry tomatoes, king prawns, scallops & chilli.

#### **Penne Filetto**

Strips of beef filet, peppers & tomato sauce

#### Spaghetti Pesto e Burrata

Cooked in pesto, topped with burrata & crushed pistachio.

#### Marry Me Chicken

Grilled chicken breast topped with chopped tomatoes, olives & chillies, cooked in light lemon sauce, served with potatoes.





### Cheesecake of the Day

Ask for today's flavours.

#### Affogato all' Alcol

Vanilla ice cream with a shot of espresso plus a shot of Frangelico.

#### Sticky Toffee

Served with ice cream.

#### **Tiramisu**