



# Valentine's Weekend

**2 courses £29.95 per persone**

**3 courses £34.95 per persone**

## Starters

### **Zuppa (V)**

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

### **Cuore di Salumi (Sharing Plate for two)**

A selection of Italian cured meats and cheeses, served with vegetables and homemade focaccia.

### **Bacio di Sicilia (V)**

Aubergine, Olives, Capers & Tomatoes in a Agro Dolce Sauce served with Toasted Bread.

### **Bruschetta ai Funghi (V)**

Garlic creamy mushrooms & parmesan shavings on top toasted bread.

### **Ali di Miele**

Tasty chicken wings cooked in our hot honey sauce.

### **Cozze alla Tarantina**

Scottish Shetland Mussels cooked in a Tomato sauce, Garlic, Parsley and fresh chilies sauce, served with Garlic Bread.

## Mains

### **Bauletti all'Astice**

Bauletti pasta filled with lobster in a Garlic, Cherry Tomatoes and Bisque sauce with a hint of Chilli.

### **Pizza di Cuore (V)**

Napoli sauce, Mozzarella, Red peppers, red onions, cherry tomatoes and fresh basil.

### **Risotto Rubino (V)**

Creamy Risotto infused a Beetroot sauce and Goats Cheese.

### **Trofie Dell Amore**

Trofie pasta with slow cooked tomato sauce, tender aubergine, fresh basil and pecorino romano.

### **Tagliatelle Genovese**

Tagliatelle pasta in a slow cooked Beef Shin and Onions sauce.

### **Branzino Che Passione** (supplement £3.95)

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

### **Tagliata di Bisteca** (supplement £5.95)

Ribeye Steak sliced over a bed of rocket and cherry tomatoes served with peppercorn sauce & chips.

### **Merry me Chicken**

Breast of chicken in breadcrumbs, shallow fried and served with Spaghetti arrabbiata.

## Dolci

### **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.

### **Panna Cotta**

Traditional Italian chilled cream custard, infused with Madagascar vanilla beans, topped with a fresh berry coulis.

### **Tiramisu**

Savoiardi Biscuit with Coffee, Mascarpone and Cacao Powder.