



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.