



LA FESTA DI SAN VALENTINO 2019

ZUPPA DEL GIORNO

Soup of the day

INSALATA DI GRANCHIO

Dressed crab with a cocktail sauce of eggs, herbs and spices, served with toast

CORNETTI DI SALMONE

Pieces of smoked chicken mixed with mayonnaise and herbs, topped with roasted red peppers, with sweetcorn, mango, cherry tomatoes and mixed herbs topped with a dash of balsamic vinegar

FORMAGGIO AL FORNO

Baked feta cheese with baby spinach in a filo pastry, served with fried courgettes in a mint and white wine sauce

CREPELLE

Baked savoury pancakes filled with feta cheese, baby spinach and mascarpone cheese in a Tomato, béchamel and Parmesan sauce

VITELLO CON ASPARAGI

Veal escalope wrapped in ricotta cheese and asparagus, served in a mushroom cream sauce

BRANZINO JULIENNE

Pan-seared seabass served with a mixed Julienne, chopped vegetables, topped with a mushroom, peeled prawns, garlic, butter and brandy sauce

BISTECCA CON FUNGHI

Grilled sirloin steak topped with an onion, red wine and wild mushroom sauce

TIRAMISU

Sponge fingers in espresso with mascarpone

PANNA COTTA

Baked cream topped with fruit coulis

£29.95

12.5% SERVICE

