

Valentine's Day Menu

2 Courses £23.95 or 3 Courses £26.95

STARTERS

Zuppa

Homemade soup of the day with Al Forno crusty bread

Cocktails di Gamberi

Baby prawns bound in a classic Marie rose sauce and served on a mixed salad)

Calamari Fritte

Deep fried squid rings served with garlic mayonnaise sauce

Pane all'aglio (V)

Homemade garlic bread topped with sun dried tomato

Funghi all crèma (V)

Button mushrooms cooked in creamy white wine and garlic sauce

Pane e olive (V)

Herb marinated olives with homemade bread and olive oil & balsamic dip

Bruschetta (V)

Diced tomatoes, garlic and pesto marinade with olive oil served on toasted bread

Mozzarella Franchise (V)

Breaded mozzarella deep fried with spicy tomato sauce served with salad

MAINS

Risotto alla Genovese

Arborio rice cooked with strips of herb roasted chicken breast, sun dried tomato, basil and pesto

Penne Al Forno

Penne pasta in a tomato sauce with sausage, bacon and chilli

Tagliatelle Al Forno (V)

Fresh pasta with sautéed mushrooms, spinach, onions and cream

Penne Sorrentine (V)

Vegetarian penne pasta in a tomato and basil sauce with mozzarella cheese

Margarita (V)

Pizza base with tomato fresh mozzarella and basil

Pizza kiev

Pizza base with tomato, fresh mozzarella, mushrooms, garlic and chicken

Carne Pizza

Tomato and Mozzarella base with ham, chicken, bacon, and pepperoni

Pollo alla crème

Chicken breast cooked in a creamy white wine sauce with onions, mushrooms & garlic served with chips

Pollo Parmesan

Chicken breast bread crumbed & deep fried topped with béchamel, mozzarella & cheddar served with chips and salad.

Bistecca al manzo

8oz ribeye steak served with grilled tomato, mushroom, chips and peppercorn sauce

Pollo rustico

Chicken breast with new potatoes, rosemary, oregano, garden peas finished with a white wine cream & parmesan sauce served with vegetables

Pollo Piccante

Chicken breast in a spicy tomato sauce with onions and peppers. Served with mixed salad

Stinco Di Agnelloed

Slow roasted lamb shank set on a bed of homemade minted mash potato served with a caramelised red onion jus

Cannelloni Valdostana (V)

Pasta roll stuffed with ricotta & spinach in a tomato & basil sauce

DESSERTS

Choose from ANY of our delicious homemade desserts