

Valentine's Day

2 courses £21.95pp | 3 courses £25.95pp

House bottle of Prosecco £19.95



STARTERS

ANTIPASTO ITALIANO A classic selection of fresh Italian cured meats

DEEP FRIED BLACK PUDDING served on a bed of rocket with goats cheese & red onion marmalade.

PANE ALL AGLIO Pizza base garlic bread (V)

CALAMARI FRITTI Deep fried squid rings served with garlic mayonnaise, salad & lemon

BRUSCHETTA DELLA CASA Tomatoes, garlic & pesto marinade with olive oil on toasted bread (V)

BUCCI DI PATATE Deep fried potato skins served with a choice of dip (V)

FUNGHI ALLA CREMA Button mushroom cooked in a creamy white wine and garlic sauce served with toasted bread (V)

TORTI DI PESCE Breaded Thai curry fish cake with a sweet chilli dip



MAINS

MIALE AGORA Pork tenderloin medallions pan fried with onions and chorizo in a creamy cider sauce on a bed of mashed potato with asparagus

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

POLLO PARMESAN Chicken breast breadcrumbed & deep fried, topped with béchamel sauce, mozzarella & cheddar cheese

VEGETARIAN CASSEROLE Oven baked vegetables topped with melted mozzarella cheese (V)

SEA BASS Fillet of sea bass served with garlic, herbed sautéed new potatoes & lemon butter sauce

POLLO PICCANTE Chicken breast in a spicy tomato sauce with onions and peppers with salad

POLLO DIANNE Chargrilled chicken breast finished with a classic Dianne sauce

FILLETO DI MANZO 8oz locally sourced fillet steak served with chips, salad, tomato & mushrooms (£5 supp)

RISOTTO DI MARE Arborio risotto rice, cooked with garlic, mussels, prawns & scallops with a touch of chilli, in a light tomato sauce with fresh basil

CREATE YOUR OWN PIZZA Tomato base, three toppings of your choice & fresh mozzarella



DESSERTS

Choose something sweet from the dessert menu