



Valentine's Day Menu

£24.95 PER PERSON

Appetizers

Zuppa

A choice of traditional minestrone(v) or ham and lentil to tickle your taste buds

Gambrett e Salmone

A salad of atlantic prawns and smoked salmon dressed in a marie rose sauce

Combo D'amore

Salatini mignon, fiori di zucca, breaded mozzarella and chicken wings served with a pesto mayonnaise dip

Ricotta Italiano(v)

Lemon shell stuffed with fresh ricotta cheese then oven baked and served with fresh warm bread sticks for dipping all on top of a dressed fresh salad garnish!

Fish and chips

A Fish and chips starter served with a twist! Haddock bites in breadcrumbs with our homemade potato crisps on a bed of salad drizzled with sweet balsamic.

Secondi

Pasta al Cuore

A bed of tagliatelle pasta topped with a fresh whole chicken breast, chargrilled and covered with a cream and bacon sauce

Pizza Valentino

A stone baked pizza base with Bolognese meat sauce topped with 100% shredded mozzarella cheese and sliced green jalapenos

Pasta Orientale

Fusilli pasta tossed in a pan with chicken, red onion, green peppers and finished with coconut milk with a curry flavour

Salmon san felice

Grilled dame of Scottish salmon marinated in Cajun spices and covered in a honey mustard sauce. Served with a choice of chefs potatoes and veg, rice, mixed salad or french fries.

Bistecca La Vita

10oz cha rgrilled Scottish bred sirloin steak with a peppercorn sauce served with a choice of chefs potato's and veg, rice, mixed salad or french fries

Florantine loaf (v)

Spinach, wild mushroom and parmesan oven cooked loaf served with baby potatoes and a four cheese cream sauce on the side

Dolci

Pick one to share

Chocolate fondue

A warmed chocolate pot served with, strawberries, marshmallows, pineapple and banana slices for dipping.

Dolci Italia e scotzia

Two pots one has warmed balsamic strawberries the other warmed banana slices topped with butterscotch both finished with a slow melting vanilla Ice Cream

Lovers nest

Two meringue shells filled with baileys and cointreu flavoured sweet cream to set the heart on fire