



# Valentines Menu

## *Starter*

SPIEDINI DI PESCE  
Marinated mix fish fillet on skewer

FEGATINI VENEZANA  
Chicken liver with mushrooms, onions, red wine and a touch of cream

MELANZANE AL FORNO  
Grilled aubergines and tomato baked in the oven with mozzarella and garnished with red pesto and roast pine nuts

BRIE AND PROSCIUTTO  
Deep fried served with fruit of the forest coulis

## *Main*

ORATA  
Seabream fillet baked with olive oil, white wine, orange and lime

AGNELLO ALLA GRILIA  
Lamb rump fillet served in a brandy, cream and wholegrain mustard sauce

CASARECCE SICILIANA  
Pasta cooked in olive oil basil pesto sauce and topped with fresh mozzarella, roast pine nuts and shaving parmesan

POLLO ASPARAGI  
Chicken breast wrapped parma ham cooked with asparagus in brandy parmesan cream sauce

AGNOLOTTI  
Agnalotti filled with lobster cooked with smoked salmon, king prawns in creamy tomato sauce, topped with rocket

## *Desserts*

CHOCOLATE SOUFFLE  
TIRAMISU DELLA CASA  
PROFITTEROLES BIANCO

£27.50