

ST VALENTINE'S DAY MENU

LIVE MUSIC

STARTERS

ZUPPA

A HOME MADE CREAM OF LOBSTER AND MUSSEL SOUP.

DELLO CHEF

SLICES OF GRILLED AUBERGINE, ROASTED PEPPER, BEEF TOMATO AND MOZARELLA
ON A TOASTED CIBATTA BREAD, DRIZZLED WITH PESTO

POTATO SKINS

DEEP FRIED POTATO SKINS TOPPED WITH SMOKED DUCK AND A PINEAPPLE SALSA.

AMOR

FILO PASTRY FILLED WITH BRIE CHEESE, SERVED WITH A RASPBERRY COLISE.

BUFFALO WINGS

CHICKEN WINGS COATED WITH A SPICY HONEY AND JACK DANIEL SAUCE.

MAIN COURSES

PESCADO

FRESH SALMON FILLET WITH A CREAM OF BASIL SAUCE. SERVED WITH LEEK AND MUSTARD CRUMBLE POTATOES.

BISTECCA

GRILLED RIB-EYE STEAK, WITH A MUSTARD & CHILLI BUTTER SAUCE. SERVED WITH FRIES AND ROASTED VEGETABLES

STINCOTTO

SHANK OF LAMB WITH CARAMELISED SHALLOTS IN BALSAMIC VINEGAR. SERVED WITH ROASTED VEGETABLES.

FAJITA

A CHOICE OF TENDER MARINATED STRIPS OF BEEF OR CHICKEN OR PRAWNS OR MARINATED VEGETABLE SPAN-FRIED AND SERVED ON A
BED OF ONIONS AND BELL PEPPERS. SERVED WITH FLOUR TORTILLAS, SALSA, GUACAMOLE AND SOUR CREAM.

BBQ RIBS

SUCCULENT BABY PORK BACK RIBS COATED WITH A BBQ SAUCE AND SERVED WITH FRIES.

CHIMICHANGA

A FLOUR TORTILLA FILLED WITH EITHER SEASONED SHREDDED CHICKEN OR MIXED VEGETABLES, FRIED AND TOPPED WITH MELTED
CHEESE AND CREOLE SAUCE. SERVED WITH BEANS AND RICE.

POLLO ROMANO

MARINATED BREAST OF CHICKEN, FILLED WITH BABY SPINACH AND RICOTTA, TOPPED WITH A CREAM OF PORCINI SAUCE. SERVE
WITH LEEK AND MUSTARD CRUMBLE POTATOES

PENNE AL PESTO

PASTA WITH ROASTED VEGETABLES IN A CREAMED PESTO SAUCE.

DESERTS

TIRAMISU | BANOFFEE PIE | APPLE PIE WITH ICE CREAM | FRUIT CHIMICHANGA | FRESH
FRUITS

£21.90 PER HEAD (FIRST SITTING)

£29.90 PER HEAD (SECOND SITTING- WITH LIVE MUSIC)

ALL PRICES INCLUDE VAT. OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO ALL BILLS.

£10.00 DEPOSIT PER PERSON (NON-REFUNDABLE) IS REQUIRED TO CONFIRM YOUR BOOKING SUBJECT TO TERMS AND CONDITIONS.