

# Valentines Menu

## Starters

### Calamari Fritto

Deep fried squid rings coated in Parmesan, salt & pepper flour

### Gamberi alla Busara

King prawns cooked in garlic, chilli, olive oil served on toast

### Spiedini di Pollo

Marinated chicken fillets on a skewer

### Fegatini Veneziana

Marinated chicken livers in a mushroom, onions, marsala wine and cream sauce

### Millefoglie di Melanzane V

Grilled aubergines and tomatoes oven baked with mozzarella.

Garnished with pesto oil and roasted pine nuts

### Peperoni Ripieni V

Roasted pepper filled with vegetable rice, with parmesan crust

## Main Course

### Nero di Seppia

Black ink pasta with seafood, garlic, white wine and cherry tomatoes

### Branzino

Seabass fillets baked with olive oil, white wine, olives and rosemary

### Agnello alla Griglia

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

### Pollo Diavola

Chicken breast cooked with spicy Italian sausage in a

Mushroom, chilli, red wine and tomato sauce

### Fagottino Vegetale V

Puff pastry parcel filled with vegetables.

Served with cheese sauce and rice

### Casarecce Siciliana V

Pasta cooked in olive oil with aubergines and courgettes.

Topped with fresh mozzarella and served in a parmesan basket

## Desserts

### Profiteroles

Sticky toffee pudding

Homemade Tiramisu

£27.50 per person