

VALENTINE'S DAY MENU

3 COURSE & A GLASS OF PROSECCO
£47 PER PERSON



starters

CASCATA D'AMORE (V)
Fresh Homemade Tomato Soup

ORGASMO CAPRINO (V)
Grilled Goats Cheese served on a bed of Roasted Peppers finished with Basil Oil

MOZZARELLA LATTAMATA (V)
Italian Fresh Mozzarella served with sliced Avocado, Tomato, and a touch of Olive Oil Pesto

COPPIA INNAMORATA
Toasted Italian Bread with chopped Tomatoes, Garlic, Olives, topped with Rocket, Parmaham and Roast Peppers

mains

AMICI INNAMORATI
Beef Medallions cooked in Porcini Mushrooms in Red Wine and Gravy Sauce

SCOSCIATA INPAZZITA
Oven baked Lamb Shank served with Homemade Gravy and Mashed Potatoes

BRANZINO VIZZIOSO
Gently Pan Fried Seabass Fillet, served with Green Beans and Sauteed Potatoes

RAGAZZINE TUTTO GUSTO
Ravioli filled with Lobster in Cherry Tomatoes, White Wine and Garlic Sauce

CUORICINI SPORCACCIONI
Heart-shaped pasta filled with Basil, Sundried Tomato and Buffalo Mozzarella

For more Vegetarian or Gluten Free options
please ask your waiter

tutto amore

VALENTINE'S SPECIAL DESSERT

Please make our staff aware of any allergies. Drinks and a 10% service charge will be added to the final bill. A £20 deposit per person is required on making a reservation.