

## VALENTINE'S DAY MENU

3 courses £24.95

Complimentary Glass of Prosecco (sparkling Italian wine)

### Starters:

Trittico di Bruschetta - Toasted ciabatta slices with : Marinated cherry tomatoes ,  
Marinated sweet peppers and garlic and herbs

Zuppe Afrodisiaca - A delicious soup with mixed seafood. Served with croutons

Insalata di Verona - Layers of ham, creamy cheese and cucumber served in a glass

### Main Courses:

Lasagne di Verdura - A spinach lasagne with 3 Cheese sauce

Linguine di Roma - with gorgonzola, walnuts and pancetta (the pancetta can be  
omitted for a veggie version)

Spigola della Costiera - Sea Bass baked in an acqua pazza sauce with fresh tomato  
garlic and herbs served with potatoes and vegetables.

Gambero Napoleone - Tiger Prawns flambéed in brandy and served with a timbale  
of rice served and potatoes and vegetables.

Pollo Josephine - Oven-baked Chicken breast in a white wine & mushrooms sauce  
with a hint of truffle oil, served with potatoes and vegetables.

### Desserts

Panna Cotta Valentino - Creamy panna cotta with fresh strawberries

Soufflé al Cioccolato - Light chocolate "soufflé" with a liquid chocolate centre

Gelato di Cuore - Heart-shaped Vanilla & strawberry ice cream wrapped in white  
chocolate.