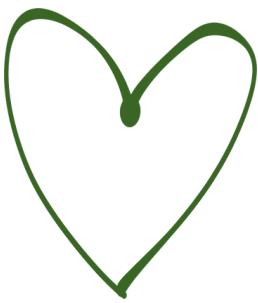


Menu di san Valentino



**THREE COURSE SET MENU
WITH A GLASS OF PROSECCO, BEER OR SOFT DRINK £44.95pp**

STARTERS

TOMATO & BASIL SOUP

Homemade tomato and basil soup with a swirl of Devonshire cream

PRAWN CAESAR SALAD

Classic ceasar salad with BBQ chilli prawns with a twist

RIBS & CHICKEN COMBO

Spare ribs and chicken wings in a italian BBQ sauce served on a bed of rocket salad

PATE DELLA CASA

Homemade delicious chicken pate served with redcurrent jelly and toast

LUXURIOUS PRAWN COCKTAIL

Classic prawn cocktail accompanied with two juciey king pawns

CALAMARI FRITTI ARRABBIATA

Calamari served on a bed of rocket and cooked red peppers

MAIN COURSE

POLLO PICANTE

Chunks of chicken breast sauteed with fresh chillies, topped with itailian tomato sauce and a dash of cream, served with rice

FILETTO INNAMORATO

8oz fillet steak cooked to your liking and wrapped in bacon, served with red wine, shallots, garlic, fresh thyme and mushroom source, aacompained by fresh vegetables and potatoes

RAVIOLI AMORE

Ravioli filled with ricotta cheese, cooked in a rich white wine and cream sauce

SALMON MARINARA

Fillet of fresh salmon with a scumptious seafood italian tomato sauce of muscles, calamari and baby prawns, served with rice

AUBERGINE LASAGNA

Layers of aubergine and pasta cooked in our delicious italian tomato sauce topped with fresh mozzarella, served with crispy garlic toast

CUCINA SPECIALE (BEEF STOGANOFF)

Tenders strips of fillet beef cooked with shallots, mushroom, garlic, red wine and finished with mustard, cream and lemon, served with rice

DESSERTS

Let your hearts do the talking and choose any desert from our ice cream and display cabinet

CON AMORE

GIORGIO

An optional discretionary service charge will be added to your bill