



Happy Valentine's Day

*While browsing through the menu enjoy a
Glass of Prosecco with canapés*

FUNGHI DI STAGIONE RIPIENI

Roast large mushrooms filled with roast vegetables, melted cheese and touch of tomato

INVOLTINI DI SALMONE

Scotch smoked salmon parcel filled with baby prawns and rosemary sauce

PROSCIUTTO MELONE

Cured finest Negroni Parma Ham with sliced Gallia melon

INSALATA TRICOLORE

Sliced avocado, mozzarella and tomatoes on mixed lettuce with pesto dressing

GAMBERI ALLO ZENZERO

Grilled shelled prawns with ginger, spring onions and white wine

BRANZINO CON APARAGI E CAPPERI

Grilled fillet of sea bass with asparagus, capers, fresh chopped tomatoes and olive oil

POLLO ALLA VALDOSTANA

Breast of chicken topped with Parma ham, sage, cheese fondue and white wine sauce

MEDAGLIONI DI MANZO AI FUNGHI

Medallions of fillet of Scotch beef with seasonal mushrooms, touch of cream and brandy sauce

VITELLO ALLA MILANESE

Pan fried thin veal escallop coated in breadcrumbs with spaghetti in tomato sauce and basil

MELANZANE ALL PARMIGIANA

Baked layers of aubergines, melted mozzarella, tomato and parmesan

PANNA COTTA WITH ORANGE IN GRAND MARNIER

WARM APPLE CAKE WITH VANILLA ICE CREAM

ITALIAN BLACK FOREST GATEAUX

HOMEMADE TIRAMISU

£58.50

A deposit of £25.00 per person is required for the booking