

VALENTINE'S MENU



STARTERS

Mozzarella Crochette

Heart shaped mozzarella coated in breadcrumbs and deep fried.
Served with a Napoli dip.

Zuppa

Spiced carrot & coriander soup, with a touch of red chilli flakes & crispy carrots.
(GF & Vegan)

Porchetta

Bourbon glazed pork belly chunks, served with a sour cream and chive dip.

MAIN COURSE

Pollo Porcini

Chicken breast cooked in a Porcini mushroom, white wine and cream sauce.
Served with vegetables and potatoes or hand cut chips and salad.

Pizza/Pasta

A choice of any pizza or pasta from our main menu.
(Includes gluten free and vegan pizzas & pastas)

Spigola

Fresh sea bass fillets in a white wine and chilli butter sauce
served with king prawns, fresh mussels and seasonal veg.

La Anatra

Pan fried duck breast with butternut purée, in a red wine jus,
served with seasonal vegetables.

DESSERTS

Homemade chocolate brownie served warm.

Homemade tiramisu.

Biscof cheesecake.

Trillionaires dessert served with vegan ice cream.

(GF & Vegan)

ALL DESSERTS SERVED WITH EITHER CREAM OR VANILLA ICE CREAM.

