



Valentine's Day Menu

Five Course Meal £70.00 per head including a glass of Prosecco on arrival.

APPETISER

Bruschette Miste or Pizza Garlic & Tomato/Cheese

ANTISPATI – STARTER (Choice Of)

Polpette e Salsiccia ^{GF}

Homemade meatballs and sausage cooked in a spicy tomato sauce.

Pecorino E Carciofi Grigliati ^{V GF}

Pan fried artichokes served with pecorino cheese.

Scallops ^{GF}

Fresh Scallops pan fried with olive oil, garlic, parsley & lemon served on a bed of salad

Beef Carpaccio ^{GF}

Thinly cut slices of beef served raw on a bed of rocket salad, fresh torpedini tomatoes, with parmesan shavings and balsamic glaze.

MAIN COURSE (Choice of)

Risotto al Tartufo ^{GF}

Arborio rice cooked with Black Truffles, Wild mushrooms, and a touch of cream.

Strascinati Con Salsiccia Lucana

Strascinati cooked with homemade sausage meat, tomato sauce, basil and chilli. (Typical pasta from Vito's hometown).

Sea Bass ^{GF}

Oven baked with garlic, parsley, olive oil & lemon.

Merluzzo Vito ^{GF}

Fresh cod baked in a cream sauce with garlic, parsley and topped with smoked mozzarella cheese.

Filetto al Pepe Verde ^{GF}

Fillet steak cooked with fresh cream, peppercorns, brandy and a hint of mustard.

Filetto Boscaiola ^{GF}

Fillet steak cooked with meat stock, butter, white wine, Porcini Mushrooms, Truffle and garlic.

Melenzane al Parmigiana ^{V GF}

Layers of aubergine oven baked with tomato sauce, basil, parmesan cheese and mozzarella cheese.

CHOICE OF DESSERTS (SEE MENU)

COFFEE & BISCOTTI

V – Denotes Vegetarian options - **GF** – Denotes Gluten Free options
Please let us know of any allergies. Some dishes may contain nuts, butter, and flour.