

Valentine's Menu

Adults: Euro 20.00
Children aged 3-12: 50% discount

Selection of antipasti, roulades, natural and composed salads
served with vinaigrettes



Creamy soup of roasted coloured capsicums, apples, courgettes and rosemary
served with green olive bread rolls

Pasta garganelli tossed with mushrooms, leeks, aubergines, and finished
with a white wine reduction and cream

Farfalle, served with clams, ricci di mare, basil leaves, garlic,
and flamed with Gavi di Gavi and port



Thinly sliced veal drizzled with fresh garlic and thyme, pan-fried with breadcrumbs
until golden crisp and served with lemon wedge

Grilled beef fillet, stuffed with celeriac and walnuts set on roasted vegetables
with Parma ham and served with it's own gravy

Steamed fillets of denci served with black olives and tomato confit and
finished with a shrimp and salmon beurre blanc

Home-made vegetable paella, tossed with peas, mange tout, celery, peppers and cherry tomatoes
all cooked in a simmering vegetable stock

Steamed marrows and carrots with parsley butter

Baked turned potatoes cooked with thick sea salt and dressed with olive oil



Desserts

Home-made strawberry cheesecake

Bacio chocolate delight

Individual strawberry creams

A variety of cream cakes and dried cakes

Fresh fruit salad

Selection of cheeses served with butter crackers, grissini and water biscuits