

Valentine's Day Menu

STARTERS

BRODO DI CIPOLLA E PANCETTA

onion soup with crispy pancetta served with crusty bread

BRUSCHETTA NAPOLETANA

chopped tomatoes, olives and mozzarella,
flavoured with basil and olive oil, served on Italian garlic bread

INSALATA CAPRESE

slices of tomato and mozzarella cheese, drizzled with olive oil and herbs

INSALATA DI CALAMARI E PEPERONI

a salad of squid and sweet peppers in lemon and garlic dressing

TORTELLINI DI RICOTTA E SPINACI

tortellini pasta filled with spinach and ricotta cheese
in olive oil and sage butter

BRESAOLA CON RUCOLA E PARMIGIANO

Italian cured beef thinly sliced and served on rocket leaves
with parmesan shavings and balsamic dressing

MAIN COURSES

RISOTTO AI FUNGHI PORCINI CON BROCCOLI

creamy Arborio rice with Porcini mushrooms and broccoli florets

CANNELLONI RIPIENI DI CARNE

cannelloni with minced pork filling
topped with tomato and bechamel sauce and baked until golden

LINGUINE ALLE VONGOLE

linguine pasta in a sauce of clams, cherry tomatoes,
parsley, garlic and white wine

LASAGNE ALLA DON PASQUALE

layers of pasta, spinach and ricotta cheese, lightly flavoured
with nutmeg and baked with cheese and tomato sauce

BISTECCA AL PEPE VERDE (£3.00 supplement)

grilled sirloin steak with green peppercorn sauce
served with buttered new potatoes & vegetables

SCALOPPINE DI MAIALE AL PESTO DI SALVIA (£3.00 supplement)

pork fillet pan fried with white wine and lemon juice,
finished with sage pesto and served with seasonal vegetables

SALMONE ALLA FIORENTINA (£3.00 supplement)

Scottish salmon steak poached in white wine
and served on wilted spinach leaves and served with fresh vegetables

PIZZA ALLA DON PASQUALE

tomatoes, mozzarella cheese, mushrooms, peppers, onions and Italian sausage

PIZZA AI VEGETALI

mushrooms, peppers, onion, sweetcorn,
spinach and sun-dried tomatoes (with or without cheese)

PIZZA CAMPAGNOLA (very hot)

tomato, mozzarella, bacon, peppers, fresh chillies and spicy Italian sausage

DESSERTS

TIRAMISÚ

layers of fresh cream, mascarpone and sponge fingers, soaked with coffee and
liqueur

PROFITEROLES

small choux pastry buns filled with patisserie cream, topped with hot chocolate
sauce

TORTA ALL'AMARETTO

gateau layered with Italian patisserie crème and flavoured
with amaretto liqueur and amaretto biscuits

PANNA COTTA

light vanilla flavoured cream dessert served with a fruit coulis

TWO COURSES £15.95

THREE COURSES £19.95

Suggested Gratuity 10%

SOME ITEMS MAY CONTAIN NUTS