

St. Valentine's Menu – £45 per couple

With a complimentary glass of House White or Red Wine

STARTERS

POLLO PANATO

Bread crumbed Chicken strips, accompanied by a tasty Barbeque sauce

FUNGHI CON PANCETTA

Deep-fried Mushrooms filled with Bacon, Cheese & Peppers, served with a Garlic Dip

FANTASIA DI CALAMARI

Deep-Fried Chilli coated Squid, with Rocket & Cabbage Salad & Chilli & Lime Mayo

FORMAGGIO CAPRINO

Grilled Goats Cheese & lightly Caramelized Pears, on Toasted Focaccia Bread with a Complimenting Balsamic Syrup

BRUSCHETTA DI POMODORO (V)

Grilled slices of Bread topped with Tomato, Red Onion, Fresh Basil & Garlic

MAIN COURSES

POLLO PIZZAIOLA

Grilled Breast of Chicken, with Chorizo Sausage in a delicious Rustic Tomato Sauce, & glazed with Basil & Oregano Mozzarella Cheese

INVOLTINI DI MAIALE (N)

Medallions of Pork Fillet with a Pine-nut, Cheese, Sultana & Breadcrumb Stuffing, in a Red Wine & Sage Sauce

SALMONE CON RISOTTO DI VEGETALI

Pan-fried Salmon, with a fragrant Thyme & White Wine Cream sauce, served with a Risotto of Roasted Peppers & Spinach

BISTECCA (£5.00 SUPPLEMENT)

Char-grilled Sirloin Steak, cooked to your liking & served with your choice of Black Pepper Sauce or Garlic Butter

The above dishes are served with Vegetables and a choice of Potatoes

SCALINI PIZZA

Tomato, Mozzarella Cheese, Pepperoni Sausage, Ham, Bacon, Mushroom, Sweetcorn & Pineapple

LASAGNA DELLA CASA

Traditional Homemade Lasagne Served with your choice of Potatoes or Tossed Salad

RAVIOLI CON RICOTTA (V)

Spinach & Ricotta Ravioli tossed in a Tomato, Mascarpone & Basil Sauce

PENNETTE TORINESI (N)

Penne pasta, served with Chicken, Sun-Blush Tomatoes, Pinenuts, & Courgettes, laced with a hint of cream

DESSERTS

FUDGE OR CHOCOLATE NUT SUNDAE

Vanilla Ice-Cream with A Choice of Chocolate or Fudge Sauce & A Sprinkling Of Nuts & Topping Of Fresh Cream

PROFITEROLES (N)

Choux Pastry Filled With Cream, Topped With Hot Chocolate & Finished with Fresh Cream & Nuts

PANNA COTTA

Raspberry and white chocolate Panna Cotta with A Berry Compote

CUORE VELLUATO AL CIOCCOLATO

A Delicious heart shaped Rich Belgian Chocolate Mousse, with a Biscuit base Accompanied with a Raspberry Coulis & Fresh Cream

TORTA DI CIOCCOLATO

A delicious Chocolate Fudge cake, served with Hot Chocolate sauce