

**The Best Italian Restaurant on**

**THE SOUTH SIDE**

Family owned >><< Family Run

**Sunday Menu**

**“Special Roast Served”**



Any 2 Courses only **£14.50**

(£3.95 for 3rd Course)

Served from 2pm till 8.30pm

(last orders)

**Childrens menu** Any 2 courses **£7.50**

Or 3 Courses **£10.50**

## Valentines Day

Selection of Desserts

### Homemade Tiramisu

*Classic Italian speciality* made with layers of sponge soaked in liqueur & Mascarpone cheese, semi-freddo, topped with real cocoa powder.

### Profiteroles Bianco & Nero

*Choux pastry* filled with whipped cream then covered with dark & white melted chocolate.

### I Love You

(To share between 2) *Heart shaped* dairy vanilla & strawberry ice cream covered in a white chocolate coating served with cream, fresh strawberries & strawberry coulis.

### Chocolate Fudge Cake

*Served hot* with cream and ice cream.

### Fragole di Bosco

*Fresh strawberries* mixed with crushed meringue and homemade fresh cream, topped with vanilla ice cream and raspberry sauce.

Coffee served with a chocolate treat for the ladies

*Ristorante La Fiorentina*

Happy Valentino

available from

Friday 10<sup>th</sup>

till Tuesday 14<sup>th</sup>

February 2012

Win a fully inclusive meal for 2!  
Many more

Prizes to be won!

*Ti Amo*

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## Special Valentines Menu

available from

Friday 10<sup>th</sup> to

Tuesday 14<sup>th</sup>

February 2012

ON your arrival we will offer you a

Complimentary Glass of  
Champagne Or Kir Royal

**2 Course Early Evening**

**Dinner Menu with Coffee**

**£ 15.50**

(£ 4.50 extra for third course)

Sittings from 5.30pm-6.30pm (last sitting)

**PLEASE NOTE: Tables must be vacated just  
under 2 hours from your booking time.**

**3 Course Dinner Menu**

**with Coffee**

**£ 27.50**

Sittings from 7.30pm - 8.30pm

**Special Sitting: 9.15/9.30PM £ 22.50**

**3 Course & Coffee**

***Free Entry into our Special Prize Draw  
& MANY MORE PRIZES!***

## CHOICE OF STARTER

**Fritelle de Pesce Romeo e Juliet**

*Home-made fishcakes made with a blend of king prawns, crabmeat & salmon flakes marinated with lemon juice, spring onions & fresh herbs with a little chilli powder, lightly floured, deep fried & served with a sweet chilli dip.*

**Zuppa della Fattoria .V.**

*Farmhouse cream of vegetable soup. A blend of broccoli, onions, peas, garlic, cauliflower, celery, carrots & fresh herbs. Topped with croutons.*

**Prawn Cocktail di Gamberetti Alla Valentino**

*Traditional prawn cocktail with strips of smoked salmon.*

**Melone con Frutta .V. e Prosciutto**

*Melon with fresh fruit of the season  
OR with Parma ham.*

**Minestrone Soup .V.**

*The classic Italian vegetable soup.*

**Funghi Innamorati**

*Mushrooms stuffed with cheese, ham, onions & herbs dressed in bread-crumbs deep fried & served with garlic mayonnaise.*

**Garlic King Prawns £ 1.95 extra**

*Cooked in extra virgin olive oil, white wine, a little chilli pepper, crushed garlic & fresh herbs.  
Served with focaccia bread.*

**Homemade Pate**

*Made with chicken & duck liver, spicy pork meat with onions, garlic, fresh herbs & sherry, blended with cream. Garnished with warm toast & crispy salad.*

**Classic Caprese Salad .V.**

*With a twist. Made with fresh baby Mozzarella, slices of vine tomatoes, fresh basil leaves & rocket salad drizzled with extra virgin olive oil & house balsamic vinegar.*

**Salsiccia con Fagioli**

*Traditional medium spicy Italian sausage made with tomato & Borlotti beans in a special sauce with sage, rosemary & garlic. Served with garlic bread.  
Also available as a main course served with cream potatoes & Italian focaccia bread*

*.V. denotes vegetarian*

## CHOICE OF MAIN COURSE

**Beef Royal**

*Slices of roasted topside of Aberdeen Angus beef cooked in a sauce made with extra virgin olive oil, onions, mushrooms, white wine, peppercorn sauce, French mustard & cream.*

**Lasagne al Forno**

*Layers of pasta filled with Bolognese. Bechamel sauce & Parmesan cheese then baked in the oven.*

**Penne alla Arrabbiatta .V.**

*Pasta quills tossed in a sauce made with olive oil, onions, garlic, chilli pepper, tomatoes & basil. Quite spicy*

**Spaghetti al Capone**

*Spaghetti tossed in a sauce of garlic, tomato, chilli, spicy Italian meatballs & Italian sausage. VERY HOT!*

**Bistecca alla Boscaiola £ 5.50 extra**

*Sirloin steak sautéed in extra virgin olive oil with onions, mushrooms, garlic, red wine, Dijon mustard, tomato & peppercorn sauce blended with cream.*

**Risotto al Ortalano .V.**

*Saffron rice cooked in extra virgin olive oil with onions, courgettes, mushrooms, petit pois & cherry tomatoes blended with cream. Topped with rocket salad & parmesan shavings.*

**Pasta Principessa**

*Pasta tossed in a sauce made with fillet of chicken breast, Parma ham, salami, white wine, petit pois, fresh tomatoes, garlic, basil & cream.*

**Pollo Campagnola**

*Boneless chicken marinated with fresh herbs & lemon juice then breaded & deep-fried. Served with pasta Napoli.*

**Salmone Salsa Rosa**

*Grilled fillet of Scottish Salmon served with a sauce made with tomatoes, cream, basil & prawns.*

**Scaloppina Sophia Loren £ 3.50 extra**

*Escalope of veal cooked in extra virgin olive oil with wild mushrooms & pancetta in a cream & white wine sauce.*

**Pepperoni Pizza**

**or Pizza Capricciosa .V.** *Topped with tomato, Mozzarella, onions, olives, mushrooms & mixed peppers.*