

## St. Valentine Menu



### Starters

#### **Funghi Amore**

Mushrooms stuffed with cheese, ham, onions and herbs, dressed in breadcrumbs, deep fried & served with garlic mayonnaise. (Vegetarian option available)

#### **Polpettine rosse di passione**

Small tender spicy beef meatballs cooked in a sauce of garlic, onion, tomato, chilli & fresh herbs. Served with a slice of garlic bread.

#### **Cozze Afrodite**

Mussels sautéed in extra virgin olive oil, onions, fresh herbs and finished in either: (1) white wine, cream, garlic and lemon juice or (2) blended tomato, garlic, crushed dried chillies and mixed Italian herbs. Served with toasted Italian bread.

#### **Haggis Valentino**

Haggis on toast topped with a poached egg and crispy bacon strips, served with rocket and balsamic dressing.

#### **Minestrone passionale (v)**

Served with a slice of thick Italian bread & butter

#### **Cappesante innamorate (£2.50ex)**

Pan seared king scallops sautéed in garlic butter, fresh parsley and white wine with a touch of lemon juice. Served with a slice of garlic bread.

#### **Cocktail Passione del mare**

Smoked salmon & prawns Marie rose, Served with a lemon wedge and crispy salad leaves.

#### **Caprese passione Italiana (v)**

Made with baby fresh mozzarella, slices of vine tomatoes, fresh basil leaves and rocket salad drizzled with extra virgin olive oil and house balsamic dressing.

5pm to 6.30pm £14.95 (2 courses) add a 3rd course for only £3.50

6.30pm to 9.30pm £19.95(3 courses)  
(Full celebration available £75.00)

### Mains

#### **Pizza Cuore pazzo**

Topped with tomato, Mozzarella cheese, Italian spicy Salami & jalapeno's.

#### **Rigatoni Cuore vegetariano (v)**

Rigatoni pasta served in a sauce made with onion, garlic, red bell pepper, zucchini, eggplant, tomatoes and herbs.

#### **Rigatoni Cuore selvatico**

Rigatoni pasta served in a rich ragu sauce with strips of wild boar.

#### **Spaghetti Cuore del mare (£1.50ex)**

Spaghetti tossed with a selection of fresh seafood, squid, king prawns & mussels blended with wine, chilli, tomatoes, garlic and fresh herbs.

#### **Risotto Valentino (v)**

Arborio rice cooked with mixed porcini mushrooms, a touch of cream, truffle oil and Parmesan shaving

#### **Filetto di Spigola Passione del mare**

Oven baked fillet of sea bass with fresh rosemary, garlic, white wine and lemon juice, served with roast potatoes & seasonal vegetables. (Add King Prawns 2.50ex)

#### **Beef Rosso Cuore**

Sliced of roasted topside of Aberdeen Angus beef served with a red Chianti wine, onions, mushrooms and rosemary gravy with baby potatoes and vegetables.

#### **Sirloin Steak (£6.50) Filet steak (£9.95ex) T-bone steak (£11.95ex)**

Served with salad and crispy fries

-Food Allergies & Intolerances – Before ordering please inform our Restaurant Manager about your requirements-

## Desserts

### Chocolate fudge cake

Served with vanilla ice cream and a wafer

### Strawberry mess

Fresh strawberries mixed with crushed meringue and fresh cream, topped with vanilla ice cream, strawberry sauce and wafer

### Tiramisu

(Homemade classic Italian speciality) made with layers of sponge soaked in liqueur, mascarpone cheese & semi-freddo, topped with real cocoa powder

### Nutella Cheesecake

Homemade Nutella flavoured cheesecake served with fresh cream and wafer

### Mix Ice Cream

Chocolate, vanilla and strawberry ice cream served with a wafer



