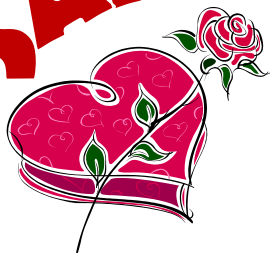


SAN VALENTINO

£ 27.50



STARTERS

CALAMARI FRITTI

Deep fried calamari rings with capers & lemon dressing

CARPACCIO CUPIDO

Thinly sliced beef platter with cimichurri dressing, rocket and parmesan

SALMONE ALLA RAPA ROSSA

Beetroot cured Scottish salmon with crunchy marinated vegetables and lemon dress

RICOTTA AL FORNO

Baked thyme flavored ricotta cheese with figs marmalade, aged balsamic & Sardinian bread

MAIN COURSER

CONTROFILETTO DI MANZO

Grilled Scottish sirloin steak truffle cream & mushrooms sauce served with roasted potatoes

RAVIOLI AFRODISIACI

Homemade heart shaped ravioli with ricotta & spinach and pink sauce

MERLUZZO INNAMORATO

Pan fried cod fillet with clams, chick peas, asparagus and saffron broth and crispy rocket

SCIALATELLI ARINO

Flat long pasta with king prawns, mushrooms, cherry tomatoes and rocket

PACCHERI SICULI

Tube pasta with fried aubergine, tomato sauce, melted mozzarella and basil

TROFIE ARTE CHEF

Small twisted pasta with red pepper cream Italian pork sausages and goat cheese

DOLCI

FONDUTA: *Dark chocolate & amarene cherries fondant with runny heart served with pistachio ice cream*

TIRAMISU': *Strawberries and mascarpone cream soaked biscuits cake*

SORBETTO: *Roasted pine apple sorbet with a shot of brandy*

