



Valentino

Wednesday 14th February 2018



Primi

Funghi Ripieni

Stuffed mushrooms with breadcrumbs, garlic, butter and parmesan

Salmone Affumicato Con Asparagi

Smoked salmon with asparagus and hollandaise sauce

Insalata Cesare

Gem lettuce with Cesare dressing, chicken, parmesan and croutons

Antipasto Italiano

Italian cured meats with rocket salad

Cozze in Bianco

Mussels in a creamy sauce

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Secondi

Pollo Con Mele e Salmoriglio

Chicken breast with apple and lemon sauce

Tagliatelle all'Aragosta

with baby prawns served with lobster sauce

Risotto alla Boscaiola

Arborio rice with mushroom, garlic and tomato

Maiale al Marsala

Lightly sautéed pork escalopes in Italian aromatic wine with mushrooms and a hint of cream

Salmone Al Pesto

Salmon fillet with pesto dressing

Medaglioni di Filetto al Pepe

Medallions of beef fillet cooked pink with peppercorn sauce (supplement £9.95)

All mains served with fresh vegetables and sautéed potatoes

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Dolci

Tiramisu

Traditionally Italian!

Torta di Formaggio

Cheesecake

Torta al Cioccolato

Chocolate cake

Dolcetti

Selection of mini Italian desserts

Gelato Misto

Mixed Italian ice cream

Fragole al Grand Manier

Strawberries with a chocolate dip

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£39.95