

€29 Per Person

3 course menu

Available Thur 14th - Sat

16th February 2019

# Valentine's

## MENU

### Starters

#### Bruschetta

1,6

Diced plum tomato marinated with fresh basil, extra virgin olive oil and fresh garlic, served on toasted ciabatta bread

#### Arancini Classici

1, 3, 6, 7, 9, 12

Crumbed risotto balls stuffed with ragu bolognese, peas and mozzarella

#### Minestrone

9,12

Seasonal homemade tomato and vegetable minestrone soup

#### Cozze alla Marinara

1, 6, 7, 9, 14

Mussels steamed in a choice of garlic white wine or garlic and tomato, with chargrilled bread for dipping

### Pizza & Pasta DELLA CASA

#### LASAGNE ALL' EMILIANA

1, 3, 6, 7, 9, 12

Mama's traditional oven baked lasagne topped with parmesan and mozzarella cheese, served with garlic bread

#### PENNE AL SALMONE

1, 4, 7, 12

Penne pasta with smoked salmon in a creamy white wine sauce topped with pomegranate seeds

#### PENNE ARABIATA

1, 9, 12

Penne with tomato and basil sauce, with garlic and chili, drizzled with extra virgin olive oil (add chicken for €2)

#### PIZZA DIAVOLA

1, 7, 12

Tomato sauce, pepperoni, chorizo, jalapenos & fresh red chillies, topped with mozzarella cheese

#### PIZZA CAPRINO

1, 7, 12

Mozzarella, goats cheese, chargrilled courgettes & peppers and red onions

#### PIZZA ALLA BOSCAIOLA

1, 7, 12

Tomato sauce, mozzarella, ham, mushrooms & fresh rosemary.

### SECONDI PIATTI

#### Maialino alla Sarda

7,12

Slow roasted pork fillet stuffed with apple and sage, wrapped in prosciutto, served with spinach, roasted fig and red pepper coulis

#### Chargrilled Prime 9oz Ribeye Steak

7, 9, 12

(Supplement €5) Served with chunky fries, sautéed mushrooms, roast cherry tomatoes and a choice of sauces; Garlic butter, reduced white wine, mushroom, pancetta & herb cream sauce or triple peppercorn & brandy cream

#### Pollo alla Cacciatora

1, 2, 3, 7, 8, 9, 12

Supreme of chicken cooked with mixed peppers, courgettes & aubergines in a tomato sauce, served on a polenta cake with a balsamic glaze

### ♥ Dolce della Casa

#### CUCINOS SELECTION PLATE

Tiramisu, seasonal berry meringue and gelato 1,3,6,7

Our dishes are prepared in an environment where some or all of the allergens are used:

1-cereals containing gluten; 2-crustaceans; 3-eggs; 4-fish; 5-peanut; 6-soybean; 7-milk; 8-nut; 9-celery; 10-mustard; 11-sesame seed; 12-sulphur dioxide and sulphates; 13-lupin; 14-molluscs