



Valentine's Menu

Valentine Dinner Menu

£39.50 per person

Three Course Meal

Complimentary aperitif on arrival

'Choice of Valentine Cocktail, Kir Royale
or Bottle of Beer of the month'

Antipasti - Starters

Stuffed Mushrooms

Deep fried breaded mushrooms stuffed with a blend of cheese and ham and served over salad leaves with garlic mayonnaise.

Terrine of Pâté (Smooth Pâté)

Made with chicken, duck liver, and serves with warm toast, red currant jelly and garnished with seasonal leaves.

Involtini Di Salmone

Smoked salmon filled with prawns in a marie rose sauce served with salad and wholemeal bread.

Arancini

Traditional Italian rice balls filled mozzarella, ham and parmesan, coated in golden crispy breadcrumbs and served with a spicy arrabbiata sauce.

Duet of Seasonal Melon

Soup of the Day

Please ask your server

Classic Italian Antipasto

A fine, assorted selection of Italian cured meat. Garnished with grilled vegetables.

Scallops with Pancetta

Pan fried in extra virgin olive oil with a hint of garlic, freshly grounded white pepper and chilli. Served over a fine pasta noodle (Tagliolini)

Slices of Haggis and Black Pudding

Coated with egg, oats and breaded in breadcrumbs, deep fried and served over a creamy peppercorn sauce. Very Tasty!

Crostini Con Gamberoni

Tiger prawns served on char-grilled bread with garlic, chilli and cherry tomato.

Minestrone

The classic Italian vegetable soup. Served with a slice of bread

Sides – to share between two while you are waiting

Toasted Garlic Bread with Mozzarella £5.95 ~~ Basket of Assorted Italian Bread for 2 £4.50

Focaccia Bread with Sea salt, extra virgin olive oil and Rosemary £4.95 ~~ Garlic Bread £4.95

Bowl of Olives for 2 £4.95

Bruschetta with Parma Ham, Salami, Mascarpone cheese and Olives £8.95

Toasted Italian bread topped with Parma Ham and salami, with a hint of garlic and basil.

Classic Bruschetta £7.50

Chopped vine tomato with a hint of garlic, basil and topped with Mozzarella cheese.

Important Notice: Please advise our waiting staff on any food allergy you may suffer to prevent such ingredient(s) to contaminate your food. Thank you for your co-operation.

*** Please note: The maximum stay from the time of the booking is two hours***



 Denotes Gluten Free Dish

 Denotes Vegan Dish

 Denotes Vegetarian Dish

Secondi Piatti - Main Courses Seafood Dishes

Sea Bass Piccolo Mondo

Whole fillet of Sea Bass grilled with fresh rosemary, garlic, fine fennel, white wine, served over a mould of cream potatoes, green beans and garnished with seasonal salad.

Grilled fillet of Scottish Salmon

Served with Béarnaise sauce, green beans and roast potatoes.

Pasta

Rigatoni delle Casa (House Speciality)

Short pasta tossed in a tomato sauce with spicy Italian sausage, strips of chicken breast, chorizo, fresh chilli, garlic and fresh basil. Quite spicy and tasty!

Penne all' Arrabbiata

Pasta quills in extra virgin olive oil with spicy tomato sauce, fresh chilli, basil and garlic. Quite spicy!

Fettuccine Romeo and Giulietta

A special pasta dish created for Valentine's

Fettuccine with chicken strips, chorizo, mascarpone, sun-blushed tomatoes, spinach, a hint of chilli and blended with cream.

Risotto

Seafood Risotto alla Pescatoria

Arborio rice tossed in a sauce made with extra virgin olive oil, garlic, chilli pepper, two varieties of prawns, scallops, calamari, mussels, white wine, tomatoes and fresh herbs.

Risotto con Asparagi e Piselli

Risotto cooked with asparagus and petit pois and flavoured with vegetable stock and sun-blushed tomatoes.

Meat Dishes

Grilled Rib-eye Steak Supplement £7.50

9oz Scottish Rib-eye steak cooked to your choice. Fully garnished with grilled mushrooms, tomatoes, onion rings and fries.

Add a sauce of Peppercorn, Diana or Garlic Butter £4.50

Veal alla Crema Supplement £4.95

Escalope of veal sautéed in extra virgin olive oil, white wine sauce with mushroom, onion, a hint of garlic, fresh herbs and cream. Served with green beans and sautéed potatoes.

Chicken alla Parmigiana

Escalope of chicken breast dressed in breadcrumbs, pan fried, then topped with a tomato sauce, Parmesan cheese and Mozzarella. Served with roast potatoes.

Stew of Gigot and Shoulder Lamb Tuscany Style

Seasoned with garlic, rosemary, white wine, mint, coarse black pepper, a little chilli, Balsamic vinegar and blended with a tangy tomatoes sauce. Served over mash potato and vegetables and puff pastry.

Roasted Scottish Sirloin in a Creamy Pepper Sauce

Baked Sirloin of Beef in a Red wine and demi-glace sauce, with fresh herbs. Served over sautéed potatoes, with Yorkshire pudding and cauliflower au gratin.

Hand cut chips £4.50

Onion Rings £4.50

Sautéed Mushrooms £5.00

Italian Salad £5.50

Zucchini Fritti £5.00

Cauliflower au Gratin £5.00

Dolci - Desserts

Trio of Desserts (to share between two)

Panna Cotta, Sticky Toffee Pudding and Chocolate Brownie

Chocolate Fudge Cake

Served hot with ice cream and fresh cream.

Tiramisú

Classic Italian dessert with whisked eggs, Mascarpone semifreddo, sponge finger, Marsala wine, coffee and cocoa.

Homemade Apple Pie

Served hot with ice-cream and whipped cream.

Seasonal Fresh Fruit Salad

VG GF



Tea or Coffee £3.50 with Chocolates
Double Espresso £3.50 Latte £3.75 Cappuccino £3.75

Happy Valentine's Day

