

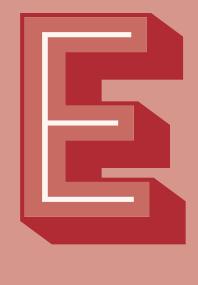
MENU

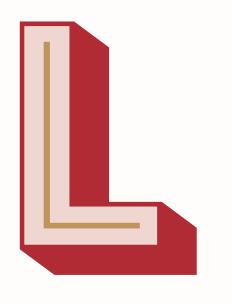
3 COURSES £30

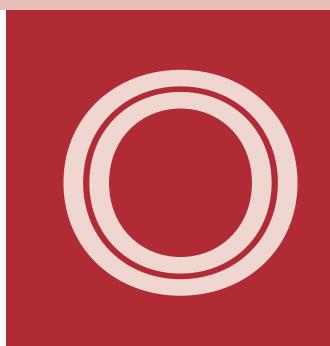
FRIDAY 14TH FEBRUARY 2025

VALENTINES DAY











MENU

3 COURSES £30

Glass of Pink Champagne **£10** Nocellara Olives **£5**

PRIMI

PROVOLA Baked provola cheese, with tomato ragu and homemade bread.

POLPETTE Wild boar and beef meatballs

in a tomato ragu topped with parmesan.

CALAMARI

Deep fried with garlic mayonnaise and lemon wedge.

ARANCINI

Deep fried risotto balls filled with mushroom and cheese.

SECONDI

POLLO FUNGHI

Roasted chicken breast in a creamy mushroom sauce, served with vegetables and saute potatoes.

GAMBERONI

King prawns, garlic, tomato, prawn stock linguine.

AGNOLOTTI (V)

Handmade pasta stuffed with whipped goats cheese served with a sage and butter sauce.

LASAGNE

Layers of slow braised beef ragu, pasta, bechamel topped with pasta.

DOLCI

STRAWBERRY & WHITE CHOCOLATE CHEESECAKE

TIRAMISU

LEMON PANNACOTTA

FRESH PEACH SORBET

PIZZA PEPPERONI

San Marzano Tomatoes, fior di Latte Mozzarella, Pepperoni slices and drizzled with hot honey.

SALT MARSH LAMB (£7 SUPP)

8oz Gower Salt Marsh Lamb rump with rosemary, mint and red wine sauce served with vegetables and potatoes.

CAPRA PIZZA

San Marzano Tomatoes, fior di Latte Mozzarella, caramelised red onion and goats cheese.

SIDES

GARLIC & MOZZARELLA PIZZA BREAD TO SHARE **£7**

ROCKET AND PARMESAN SALAD £5

TRUFFLE MAYO AND PARMESAN FRIES £6.50

TENDER STEM BROCCOLI & RICOTTA £5

