

SAN VALENTINO AT SAN MARTINO

£24.95 per person

Welcome drink

Starters

Trio di Bruschette (v)

mixed grilled peppers and capers, aubergine caponata, pesto alla genovese

Calamari Fritti

deep fried calamari served with ginger infused sweet and sour vinaigrette and crispy salad leaves

Mozzarella di Bufala in Abbraccio di Zucchine

buffalo mozzarella wrapped in oven baked courgette served with semi sun dried tomatoes and a reduction of basil pesto and roasted pine kernel

Spiedini di Gamberoni (suppl.£2.50)

marinated king prawn skewers with garlic, chilli, parsley and white wine served on a bed of julienned carrots and courgette

Melanzane alla Parmigiana

rolled aubergine stuffed with mozzarella cheese and tomato sauce, baked in the oven and served with grated parmesan

Antipasto Misto (suppl.£2.50)

selection of italian cured meat served with toasted flat bread, green olives, balsamic reduction and artichoke stem

Funghi Ripieni con Salsiccia

oven baked large field mushroom stuffed with italian pork sausage, breadcrumbs, egg, parmesan cheese, extra virgin olive oil, garlic and finally chopped flat leaf parsley

Mains

(all main courses marked with an * are served with sautéed potatoes and vegetables of the day)

Risotto Zucca, Noci e Zafferano (v)

arborio rice cooked with butternut squash, roasted walnuts and saffron

Linguine al Granchio

long thin laces of pasta cooked with fresh white crab meat, garlic, chilli, white wine and cherry tomatoes, served with a light tomato sauce

Cannelloni Ripieni con Ricotta e Spinaci (v)

pasta tubes stuffed with ricotta cheese and sautéed spinach, baked in the oven with homemade béchamel and tomato sauce

Spaghetti all'abruzzese

thin laces of pasta cooked with lamb meatballs, diced pancetta and sliced roasted peppers, served with diced cherry tomatoes red wine and fresh chilli

Filetto al Dolcelte* (suppl.£7.50)

224g pan fried fillet steak served with melted dolcelatte cheese sauce, sautéed spinach and roasted walnuts

Pollo Ripieno con Funghi Porcini*

stuffed breast of chicken filled with porcini mushroom and served with parsnip and garden pea cake

Grigliate di Mara* (suppl.£4.50)

mixed grilled selection of calamari, salmon, seabass and king prawns served with grilled vegetables, lemon wedge and ginger vinaigrette

Salmone e Asparagi*

pan fried fillet of Scottish salmon served in a light and creamy asparagus sauce

Arrosto di Maiale*

slow cooked pork belly infused with wild fennel seed, garlic and fresh herbs, served in a welsh cider jus and slices roasted peppers

Dessert to Share

a sharing platter of dessert to include fruit of the forest pannacotta, ginger biscuit cheesecake and tiramisu

An optional 10% service charge will be added to your final bill. Price is inclusive of VAT.