



Valentine's Dinner -

14th February - 5.00 pm onwards

2 Course Dinner - £15.95



Starters

Paté di Fegatini

Homemade Chicken Liver Paté,
Served with garnish, salad and toasted bread

Cozze Nostrame

Green Lipped Mussels cooked in White Wine, Fish Stock and Cream
or with Spicy Tomato, Garlic and Wine, served with Ciabatta bread

BBQ Ribs

BBQ Meaty Ribs, served with Ciabatta bread

Prawns Savoia

Pastry Case filled with Prawns, Mushrooms and Topped with
Thermedore Sauce, Baked and served with Salad garnish

Funghi al Forno

Button Mushrooms cooked in Garlic Butter,
Wine and Cream, Cheese and Baked

Salmone Affumicato

Smoked Salmon, with Drizzly Olive Oil, Lemon Juice and served with
Brushcetta bread and Topped with Fresh Chopped Tomato

Main Courses

Pollo con Pancetta

Strips of Chicken, Cooked with Onions, Marinated Spices,
Fine Fresh Chopped Tomato, White Wine, Diced Bacon, Mustard and Cream

Anatra Pasco's

Pan Fried Duck Breast, Cooked with Stock, Mango Chutney and a touch of Cream

Salmone Suprema

Salmon Cooked with Prawns, Mushrooms, Dijon Mustard, Dill, White Wine and Cream

Tortellini Ripieni

Shaped Pasta filled with Spinach, Italian Cottage Cheese,
and Served with a Creamy Wild Mushroom Sauce

Manzo della Casa

Strips of Beef, Cooked with Onions, Mushrooms, Demi Glaze, Red Wine and Mustard Cream

Nido di Carne

Two Pastry Cases, One Filled with Strips of Beef, and One Filled
with Strips of Chicken, Both Served with Appropriate Sauce

Bistecca al Pepe

Rump Steak, cooked with soft Peppercorn, Red Wine, Mustard Brandy and Cream

All the above Dishes served with Vegetables of the Day and Potatoes

Sweets

A Selection of Mouthwatering Homemade Sweets

For reservations (01482) 848419 Unit 5, Kings Parade, King Street, Cottingham