



— GUILDFORD —

RISTORANTE ITALIANO



St Valentine's Menu 19



3 courses meal plus 1 glass of 10cl Prosecco and a rose for £ 32.25

Starters

Gamberoni alla Diavola: King Prawns in spicy white wine cherry tomatoes sauce.

Caprese: Classic Mozzarella, Tomatoes and Basil Salad with Pesto sauce.

Frittatina (v) A classic Neapolitan street food. Deep fried macaroni pasta baked in breadcrumb. Delicious!

Calamari: Classic succulent baby squid accompanied with a garlic mayonnaise dip.

Parmigiana in bianco (v): Traditional Aubergine Lasagna in Bechamel, mozzarella and parmesan sauce.

Mains

Pork Belly alle Prugne: Slowly cooked Pork Belly in a sweet Prunes sauce with crushed potatoes mixed with some leeks.

Filetto d' Anatra ai Frutti di bosco: Tender Duck's breast in a sweet and sour mixed berry sauce. Chef's suggestion!

Tagliatelle al Ragù di Cinghiale: Slowly Cooked Wild boar Ragù Tagliatelle topped with parmesan shavings.

Salmone al Forno: Oven-Baked salmon fillet with spinach, olive oil, balsamic vinegar and crushed potatoes.

Pizza degli Innamorati (v): Heart Shaped Buffalo Mozzarella pizza with spicy salami and Mascarpone cheese.

Farfalle al Salmone: Farfalle pasta in a white wine creamy sauce, cooked with salmon and topped with rocket salad.

Desserts

Panna cotta al Baileys-Traditional Italian Dessert made with fresh cream, vanilla and topped with Baileys sauce.

Tiramisu'- Classic espresso soaked sponge layered with mascarpone cream and dusted with cocoa powder.

Soufflé - A classic chocolate fondant soufflé with a liquid chocolate centre, served warm with vanilla ice cream.

A discretionary 10% service charge will be added to your bill. Due to the high number of ingredients in our menu we are unable to guarantee any dish, from nut traces. Please discuss any dietary requirements with the restaurant manager. Our food is prepared using the best fresh, natural ingredients, where possible from Italy, therefore some dishes might not always be available, we apologize for any inconvenience.