W**e are running our Festive menu throughout December PARTIES OF 8 &**

**OVER ARE REQUIRED TO CHOOSE FROM THE SET MENUS 2 COURSE PASTA, PIZZA, RISOTTO £20.00 / 2 COURSE SPECIALITY £27.00 / 2 COURSE STEAK £37.00.**



**BRUSCHETTA** *(v) - Toaste bread, with marinated tomatoes, onions, garlic and basil*

**GOATS CHEESE** *(v) - Grilled goats cheese on ciabatta, served with mixed salad leaves and caramalised red onion*

**GARLIC MUSHROOMS** *(v) - Oyster and button mushrooms in a garlic white sauce, oven baked and served with ciabatta bread and a green salad garnish*

**CALAMARI** *- Lightly battered squid, fried and served with mix-salad leaves and tartar sauce*

**COD AND PANCHETTA FISHCAKE** *- Served with a citrus tartar sauce and a salad garnish* **SPARE**

**RIBS** *- Pork ribs slow cooked in a sweet and spicy tomato sauce*



**TAGLIATELLE VEGETALI** *(v) - Roasted Mediterranean vegetables in a tomato and basil sauce*

**LASAGNE** *- Layers of pasta, béchamel sauce and beef ragu, oven baked with mozzarella*

**CANNELLONI CON RICOTTA** *(v) - Rolls of pasta filled with spinach, ricotta and bazil pesto, oven baked with mozzarella*

**SPAGHETTI BOLOGNESE** *- Traditional homemade beef ragu and tomato sauce*

**SPAGHETTI CARBONARA** *- Smokey bacon in a cream and white wine sauce, finished with parmesan*

**SPAGHETTI CASA** *- Tiger prawns and fresh chillies in tomato sauce*

**PENNE ARRABIATA** *- Pepperoni and peppers in a fresh chilli and tomato sauce*

**PENNE SPINOLLA** *- Smoked bacon, mushrooms and spinach in a cream and white wine sauce*

**PENNE AL FORNO** *- Chicken breast and smoked bacon, in a cream, tomato and white sauce, oven baked with mozzarella*

**PENNE CON CARNE** *- Pepperoni, ham, bacon and bolognaise, oven baked with mozzarella*



**MARGHERITA** *(v) - Tomato sauce, mozzarella cheese and basil*

**DON VALENTINO SPECIAL** *- Tomato sauce, mozzarella cheese, mushrooms, pepperoni, ham, red onions, peppers and olives*

**ETNA** *- Tomato sauce, mozzarella cheese, pepperoni, chicken, bacon and jalapenos*

**VEGETALI** *(v) - Tomato Sauce, mozzarella cheese and roasted vegetables*

**CARNE ARROSTO** *- Tomato sauce, mozzarella cheese, BBQ pulled pork, chicken and red onions*

**SORRENTO** *- Tomato sauce, mozzarella cheese, mushrooms, bacon and spinach*

**QUATTRO FROMAGE** *- With mozzarella, parmesan, goats cheese and blue cheese (no tomato base)* **HAWAIIAN** *- Margherita base with pineapple and ham*

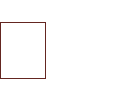
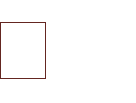
**CARNIVORO** *- Tomato sauce, mozzarella cheese, pepperoni, chicken, bacon, ham and meatballs*



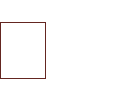
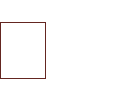
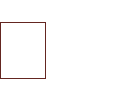
**RISOTTO FUNGI** *- Arborio rice with mushrooms in a creamy parmesan and white wine sauce*

**RISOTTO COMO** *- Arborio rice with leeks, chicken and smoked bacon finished with parmesan*

**RISOTTO VEGETALI** *(v) - Arborio rice with roasted vegetables and mushrooms in a tomato and basil sauce*



SERVED WITH ONE OF THE FOLLOWING:

FRENCH FRIES ROASTED NEW POTATOES ROASTED VEGETABLE RAGU ARBORIO RICE PASTA SALAD

**POLLO PARMA** *- Oven baked chicken breast, wrapped in Parma ham, in a cream, parmesan and white wine sauce* **POLLO DIAMANTE** *- Grilled chicken breast with sautéed mushrooms, in a tomato, cream and white wine sauce*

**BEEF STROGANOFF** *- Thin strips of pan fried fillet steak, with mushrooms and peppers in a cream, white wine and French mustard sauce*

**SWORDFISH** *- Grilled swordfish steak, with capers, olives, tomatoes in a white wine and lemon sauce*

**MUSHROOM STROGANOFF** *(v) - Whole button and oyster mushrooms sauteed with peppers in a wholegrain mustard and cream sauce*

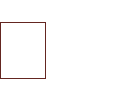
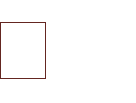
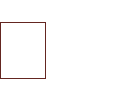
**POLLO GARDA** *- Grilled chicken breast with sautéed leeks and smoked bacon in a light cream,*

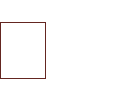
*white wine and parmesan sauce*



# STEAKS ARE 8 OZ

SERVED WITH ONE OF THE FOLLOWING:

FRENCH FRIES ROASTED NEW POTATOES ROASTED VEGETABLE RAGU ARBORIO RICE



SALAD **STEAK VALENTINO** *- Fillet steak, with sautéed mushrooms, in a cream and white wine sauce*

**STEAK AU POIVRE** *- Fillet steak, in a green peppercorn sauce, with cream and white wine*

**STEAK DIANE** *- Fillet steak, served with a cream, white wine and French mustard sauce*

**FILLET STEAK** *- Fillet steak , cooked to your preference, with pan fried mushrooms and tomatoes*



**Plain** *(v)* **£7.10 - With Tomato** *(v)* **£7.50 With Cheese** *(v)* **£7.90 - With Cheese & Tomato** *(v)* **£8.50**



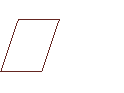
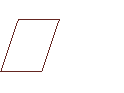
**CIABATTA BREAD MIXED SALAD**

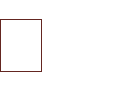
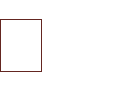
**FRENCH FRIES MARINATED MIXED OLIVES ROASTED**

**VEGETABLE RAGU ROASTED NEW POTATOES**

**ARBORIO RICE PLAIN PASTA**

## V VEGETARIAN MEALS ARE MADE FRESH TO ORDER AND CAN BE ADAPTED TO SUIT DIETARY



**REQUIREMENTS. ALL WEIGHTS ARE APPROXIMATE PRIOR TO COOKING FISH DISHES MAY CONTAIN BONES** **GLUTEN FREE PASTA AVAILABLE ON REQUEST ALL DISHES MAY CONTAIN TRACES OF NUTS** **PLEASE MAKE WAITING STAFF AWARE OF ANY ALLERGIES.**

# 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 8 AND OVER