

Andiamo

VALENTINE'S MENU

Available from 4pm on Wednesday 14th February

3 Courses £50 per couple
includes a glass of prosecco.

Minestrone all Italiano (v)

Vegetable and pasta soup served with homemade bread

Zuppa del Giorno

Freshly prepared soup of the day served with homemade bread

Gamberoni Piccante

King prawns pan fried with chilli, garlic and cherry tomatoes, flamed with Sambuca and topped with fresh rocket leaves

Pate della Casa

Homemade chicken liver pate served with onion compote and toasted brioche

Salmone Affumicato e Polpa di Granchio

Smoked salmon topped with avocado and crab meat mixed with mayonnaise, served with Vinaigrette

Bruschetta Formaggio di Capra

Garlic bread topped with baked goats cheese and sun-dried tomatoes drizzled with pesto dressing

Capesante e Pancetta (£3 supplement)

Seared scallops and pancetta flamed with Cointreau and placed on a bed of black pudding

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Branzino Amore

Fillet of seabass cooked in a Pernod and tarragon sauce, placed on a bed of grilled fennel and Lyonnaise potatoes

Pollo Roulade

Chicken breast stuffed with spinach, ricotta cheese and red pesto, oven baked in foil and served on a bed of grilled Mediterranean vegetables drizzled with a balsamic reduction

Pizza del Cliente

12" pizza margherita with a choice of two toppings (excludes Parma ham and king prawns)

Penne Pollo Cajun

Cajun spiced chicken tossed with penne pasta in a cream and mascarpone sauce

Salmone Andiamo

Poached salmon fillet served with an avocado and garden pea puree with beetroot yoghurt dressing, accompanied with vegetables and potatoes

Medallion di Filetto (£5.00 supplement)

Fillet of beef medallions cooked to medium, topped with king scallops, drizzled with a white wine butter and scampi sauce served with hand cut chips

Risotto Vegeteriana (v)

Arborio rice cooked with beetroots and parmesan, topped with mascarpone cheese and asparagus

Linguine Modena (v)

Mediterranean vegetables, sun dried tomatoes and pine nuts tossed with linguine pasta in a cream and balsamic sauce

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Meringhe con la Panna

Meringue topped with baileys infused cream and served with seasonal berries

Torta Di Formaggio

Cheesecake of the day

Limone alla Sorbet

Lemon sorbet with mint and fresh lemon