

Andiamo

VALENTINE'S MENU

Wednesday 14th February 2018 from 4pm.

3 Courses **£50** per couple

Glass of Prosecco on arrival

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Zuppa del Giorno

Andiamo's freshly prepared soup served with homemade Italian bread

Risotti Venere con Asparagus

Risotto venere cooked with asparagus tips, white wine, garlic, butter and parmesan

Antipasto all'Italiana (to share for 2)

Selection of Italian cured meats with freshly arrived burratina and pickled vegetables, served with crusty homemade bread

Gamberoni all Oriental

King prawns coated in paprika, cinnamon and turmeric batter, golden fried and served with a sweet chilli dip

Taleggio al Forno

Taleggio cheese wrapped in Parma ham, oven baked with cherry tomatoes and finished with aged balsamic

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Delizie dello Chef (v)

Thin crêpes rolled and filled with a cheese fondue and spinach, gratinated in the oven and served with garlic bread

Penne Messicana

Pasta tubes tossed with Chorizo sausage, peppers and red onion, in a tomato and chilli sauce

Supreme alla Marsala

Supreme of chicken cooked with chestnuts, mushrooms, Marsala wine and a touch of cream, served with Arborio rice

Pizza Margherita

Fior di latte cheese, tomato and basil pizza with your choice of two toppings

Tonno con Salsa

Fresh tuna steak marinated in olive oil and lime, pan fried with sweet red peppers, garlic and chilli, served with an avocado salsa and market salad

Bistecca Fiorentina

10oz t-bone of Scottish beef, cooked to your liking with a sauce of Cornish clotted cream, brandy and wholegrain mustard, accompanied with cappellacci mushrooms, gratinated tomatoes and onion rings
(£5 Supplement)

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Meringue d'Amore

Meringue served with Baileys liqueur cream and fresh strawberries

Torta al Cioccolato

Warm chocolate fudge cake served with freshly whipped cream

Torta di Formaggio

White chocolate and strawberry cheesecake