



TOSCA



IL MENU di “SAN VALENTINO”

IL primi piatti

GAMBERONI ALLA ARRABIATA

Six King prawns sautéed with onions, spicy tomato and basil sauce

MOZZARELLA IN CARROZZA v

Mozzarella cheese deep-fried and served with tomato sauce

ZUPPA CON CREMA DI ASPARAGI v

Cream of asparagus soup served with croutons

RULAD DI SALMONE AL ‘St VALENTINO’

Smoked salmon ruled filled with prawns, cream cheese, chives and herb lemon dressing

PATE DELLA CASA

Chicken liver pate served with ciabatta toast and cranberry sauce

IL secondi piatti.

PETTO DI POLLO ALLA MARTINI

Fillet of chicken baked with pan-seared mini scallops, leeks, saffron creamy martini sauce & served with daily vegetables

STROGANOF CON FUNGHI ALLA FORESTIERE v

Wild mushrooms Stroganoff with onions, green beans, brandy, demiglace & cream served with Greek salad-- {Pls ask for our Alternative vegetarian dish if requested}

ROSTIDA DI BISTECCA ALLA TOSCANA

Roasted mature Striploins with mushrooms, pink peppercorn, mild peppers, demiglace, Brandy cream sauce & served with daily vegetables (Note: Medium cooked only)

SUPREME DI SPIGOLA ALLA ‘St VALENTINO’

Sea bass steak pan-fried on spinach topped with two king prawns, sherry, herbs sauce & served with sautéed potatoes

RAVIOLI CON PESCE SPADA L’AMORE

Ravioli stuffed with Sword fish mince tomato, red onions pink basil and dash of cream sauce and Two king prawns

IL dolce

TIRAMISU

Served with cream and strega liquor

TORTA DI AMARETTO

Almond cake with cream and amaretto liqueur

FRUTTI DI BOSCO CHEESECAKE

Topped cream with raspberry coulis

£25.95



Gratuity at your own discretion