



San Valentino 3 Course Set Menu £29.95

Starters

Insalata Caprese

Buffalo mozzarella torn and served with Mini San Marzano tomatoes and fresh basil dressed with extra virgin olive oil and balsamic reduction

Pâté Della Casa

Celino's chicken liver and Marsala pâté served with caramelised onion and Italian toast

***Capesante* (£3 Supplement)**

Pan-fried king scallops, Stornoway black pudding and crisp Parma ham served on a bed of basil infused creamed leek

Celino's Smorgasbord

A selection of tasters from our deli counter served with Italian bread, dipping oil and balsamic vinegar

Mains

Gnocchi di patate con Mascarpone Pomodoro

Potato dumplings cooked in a tomato, basil and mascarpone cream sauce

Spaghetti alle Cozze e Prosecco

West coast mussels cooked in a lightly spiced roast garlic and prosecco parsley sauce tossed with spaghetti

Lasagne

Traditional homemade lasagne baked in the oven (vegetarian option available)

***Risotto alla Pescatora* (£4 Supplement)**

Tiger prawns and calamari cooked in a lightly spiced bisque style tomato citrus sauce mixed with risotto rice and topped with a grilled seabass fillet

***Filetto alla Griglia* (£6 Supplement)**

Dry aged 8oz fillet steak served with chips and pepper sauce

Penne Salsiccia Aurora

Spicy Italian sausage in tomato sauce finished with a touch of cream

Pizza Bianco con Bistecca e Gorgonzola

Strips of marinated fillet of beef, fior di latte, caramelised red onion and gorgonzola blue cheese (no tomato)

Desserts

Tiramisu

Espresso soaked sponge fingers layered with sweet vanilla sauce

Strawberry and Prosecco Cream Pot

Fresh strawberries mixed with prosecco infused cream