



SAN VALENTINO

Specials

STARTERS

COCKTAIL DI GAMBERI

North Atlantic prawns and hot smoked salmon
Bloody Mary prawn cocktail, with pear, lettuce,
cucumber and tomato concasse

£14

TERRINA DI SALSICCIA ITALIANA

Spiced Italian sausage, roast pistachio and
sultana terrine, served with caramelised onions,
grilled Italian bread and dressed salad

£12

MAINS

VEAL SALTIMBOCCA

Pan fried veal escalope with sage and Parma ham, cooked
in our roast white wine and garlic parsley sauce, served
with sauteed potatoes and seasonal vegetables

£24

SPAGHETTI ALLE VONGOLE E PROSECCO

Clams cooked in a lightly spiced roast garlic and
prosecco parsley sauce tossed with spaghetti pasta and
finished with a touch of lemon truffle oil

£22

PIZZA PARMA E RUCOLA

Margherita pizza topped with San Daniele prosciutto,
rocket leaves and shavings of aged Parmigiano Reggiano

£17

GNOCCHI AL GORGONZOLA

Classic potato gnocchi with blue cheese sauce, topped
with sun dried tomato and toasted walnuts

£18

DESSERTS

TORTA SAN VALENTINO

Chocolate and raspberry cheesecake served with pistachio ice cream and chocolate crumb

£8.50

SIDES

CHIPS 5 | FOCACCIA 7.5 | GARLIC BREAD 4 | BASKET OF BREAD 4 | SIDE SALAD 5.5
ROCKET & PARMESAN SALAD 6 | BALSAMIC ONIONS 5.5 | DIPS *arrabbiatta or sugo* 2

Wine Recommendations

FIZZ

Prosecco D.O.C. Treviso Rosé
Millesimato Brut Ca' di Rajo 11.5%

btl £34 | glass £9

ROSÉ

Contessa Filomarino Rosato 13%
btl £37 | 175ml £8.95 | 250ml £12.50



WI-FI PASS
celinos123

IMPORTANT ALLERGEN INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen.

Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, **if you have a food allergy please inform your server before ordering. Full allergen information is available.**



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US ON
TRIP ADVISOR