

# Signor Valentino

## Antipasti

Pane Mozzarella (V)  
ciabatta bread with garlic, topped with mozzarella

Minestrone di Verdure (V)  
traditional homemade vegetable soup

Funghi con Aglio (V)  
pan fried mushrooms in a garlic and white wine sauce

Polpette  
meatballs in a garlic and tomato sauce served with crostini

Caprese (V)  
buffalo mozzarella, tomato, extra virgin olive oil and basil

Calamari Fritti  
fresh deep fried squid served with lemon

Cozze  
mussels sautéed in garlic and white wine sauce or in a tomato, garlic, chilli and white wine sauce

Pate di Fegato di Pollo  
chicken liver parfait served with onion marmalade and toasted bread

Coppa di Gamberetti  
atlantic norwegian prawn salad

Antipasto Misto  
selection of salami napoli, parma ham, roasted vegetables, mozzarella, rocket leaves, olives and pizza bread

## Secondi

Pollo Crema  
breast of chicken in a mushroom, onion, white wine and cream sauce, served with sautéed potatoes and vegetables of the day

Spaghetti con Polpette  
thin ribbons of pasta, meatballs, garlic and tomato sauce

Tagliatelle al Salmone  
ribbons of pasta, fresh pieces of salmon, tomato and cream sauce

Ravioli Giganti con Spinaci (V)  
fresh hand made pasta filled with spinach and ricotta cheese, served with a choice of butter and gran moravia cheese, or a napoletana sauce

Tagliatelle con Spezzatino©  
ribbons of pasta, slice of fillet steak, mushrooms, garlic a touch of chilli and tomato sauce

Spaghetti ai Gamberoni  
thin ribbons of pasta, king prawns, garlic, cherry tomatoes and a touch of chilli

Pollo Signor Valentino  
breast of chicken with mixed roasted peppers, mushrooms and onions in a tomato sauce, served with sautéed potatoes and vegetables of the day

Vitello al Martini  
pan fried veal escalopes, martini, mushrooms, cream, onions and white wine served with sautéed potatoes and vegetables of the day

Controfiletto alla Griglia (suppl. £5.00)  
283g char grilled british sirloin steak served with flat mushroom, vine tomatoes, sauteed potatoes and peppercorn sauce

Salmone  
oven baked scottish salmon wrapped in parma ham, served with lentils, green beans and roasted potatoes

Branzino  
sea bass fillets, pan fried, served with mussels, samphire, roasted potatoes and shell fish bisque

Margherita Pizza (V)  
mozzarella on a tomato base with a choice of two toppings

Calzone Kiev  
folded pizza filled with chicken pieces, spinach, garlic and tomato sauce, served with a mixed leaf salad

## Dolci

A sharing platter of delicious Italian delights

Tiramisu, Pannacotta and Torta Formaggio  
coffee tiramisu, pannacotta with raspberry coulis and cheesecake topped with soft cheese and limocello liqueur

**£19.95 per person**