

TWO
FOR
ONE
COCKTAILS

From 8pm

VALENTINE'S DAY MENU

STARTERS

GARLIC BREAD WITH MOZZARELLA *

Hand-stretched pizza dough baked with plenty of garlic and parsley topped with mozzarella

TOMATO BRUSCHETTA *

Crisp toasted ciabatta topped with cherry tomatoes, red onion, balsamic glaze & basil pesto

HOT HONEY GLAZED MOZZARELLA STICKS

Hot melting cheese in golden breadcrumbs with marinara sauce & basil pesto

OVEN-BAKED CREAMY MUSHROOMS

Roasted mushrooms baked in a rich and creamy cacio e pepe cheesy sauce, bubbling hot from the oven, served with toasted focaccia bread

OVEN-BAKED KING PRAWNS

Oven-baked spicy king prawns in chilli butter served with toasted focaccia bread and garnished with parsley

TOMATO & BURRATA SALAD

A whole creamy Burrata, served with cherry tomatoes and our basil pesto



MAINS

SPAGHETTI CARBONARA *

Spaghetti in a creamy sauce with pancetta, crispy prosciutto and Italian cheese

Add chicken +3.00

Make it oven-baked with chicken & lots of cheese +4.00

SPAGHETTI BOLOGNESE * *

Spaghetti topped with succulent beef ragu Bolognese sauce, a true Italian classic

MARRY ME CHICKEN *

Roast chicken in a rich, spicy cheesy sauce of garlic, fresh chilli and cherry tomatoes, tossed with rigatoni

SPAGHETTI WITH KING PRAWNS * +1.00

Juicy king prawns in a sweet tomato sauce with a generous helping of garlic and red chilli

CRAB & LOBSTER RAVIOLI +2.00

Handmade ravioli filled with crab and lobster, served in a velvety rich lobster bisque with prawns, and cherry tomatoes. Finished with a handful of peppery rocket

We Adore

ARRABBIATA

Rigatoni pasta in our sweet and spicy pomodoro sauce with a generous helping of garlic and red chilli.

Add Burrata +3.00, chicken +3.00 or both +5.00

SPINACH & RICOTTA CANNELLONI

Pasta tubes, filled with creamed spinach and ricotta in a rich tomato and béchamel sauce

CHICKEN MILANESE +3.00

A lightly breaded chicken breast, fried until golden and crispy, with grilled lemon, finished with Italian cheese

Served with your choice of:

SPAGHETTI POMODORO

OR HOUSE FRIES with rocket and a Calabrese dip

Upgrade your fries to either chilli or truffle fries for +£1

Most Loved by Guests

LASAGNE

Tender braised beef in a rich ragu, layered with pasta sheets, cheddar & mozzarella bechamel & smothered in freshly grated parmesan

TUSCAN BEEF & MASH +3.00

Slow-braised featherblade of beef with a rich gravy, served with creamy mashed potatoes and tenderstem broccoli

SALMON RUSTICO +2.00

Oven-roasted salmon fillet with crispy roast potatoes and tenderstem broccoli, brought together with a creamy tomato pesto sauce and garnished with parsley

THE SPICY ONE PIZZA *

Spicy Nduja, pepperoni, rich tomato sauce and mozzarella, finished with red chillies and drizzled with honey

DOUBLE PEPPERONI PIZZA * *

Rich tomato sauce, mozzarella and a very generous topping of pepperoni

GARLIC KING PRAWN & PESTO PIZZA *

Juicy king prawns with a garlic and parsley blend, topped with mozzarella, finished with fragrant pesto and fresh rocket

THE VEGGIE ONE PIZZA *

A medley of roasted red peppers, mushrooms, spinach and red onion, layered with creamy mozzarella on a rich tomato base

VERY MEATY CALZONE

Generously filled with pepperoni, chicken, pancetta, roasted peppers, mozzarella and rich tomato sauce

CHICKEN, BACON & AVOCADO SALAD

Crispy prosciutto, chicken, mixed leaves, cucumber and avocado in a sweet honey mustard dressing

SIDES

HOUSE FRIES  CHILLI GARLIC CHEESE FRIES  TRUFFLE FRIES  GARLIC BREAD STICKS 

WARM FOCACCIA BREAD  BABY CAESAR SALAD   TENDERSTEM BROCCOLI 

MIXED LEAF SALAD   GARLIC ROASTED POTATOES 

DESSERTS

QUADRUPLE CHOCOLATE COOKIE DOUGH

Oven-baked chocolate cookie dough with chunks of chocolate chips, served with a scoop of vanilla ice cream and chocolate sauce

STICKY TOFFEE PUDDING

Luxurious sponge in warm caramel butterscotch sauce served with a scoop of vanilla ice cream

HONEYCOMB SMASH CHEESECAKE

Creamy vanilla cheesecake topped with crunchy honeycomb pieces and drizzled with chocolate sauce

TIRAMISU




A classic Italian tiramisu made of ladyfinger biscuits soaked in coffee, layered with rich mascarpone cream and dusted with cocoa

FRESHLY COOKED NUTELLA DOUGHNUT BALLS

A stack of hot and fresh house sugar glazed doughnuts served with a Nutella dip



Allergies & Nutrition

Please inform us of any specific dietary requirements before ordering. If you have an allergy, intolerance or want to learn more about our nutritional values, please scan the QR code or ask a team member. Adults need around 2000 Kcals a day. Please inform us of any specific dietary requirements, including allergies and intolerances, before ordering. Our menu descriptors do not include all ingredients or allergens.  * Vegetarian option available upon request  * Vegan option available upon request – these dishes are made with vegetarian and vegan ingredients, however there is a risk of cross contamination with products of animal origin, please refer to the allergy menu for further information.  * Gluten free option available upon request. Our processes for making gluten free dishes have been accredited by Coeliac UK. Our suppliers and kitchens handle numerous food and drinks containing allergens. Whilst we have strict controls in our kitchens, please be aware that all our food is prepared and cooked in the same kitchen. However, processes are in place to ensure that meals on this menu are gluten free. Gluten free describes foods that contain gluten at a level of no more than 20 parts per million (ppm) . Our meat and fish dishes may contain small bones. Olives may contain stones.

Valentine's For Food Lovers



PREZZO
— ITALIAN —