

**TWO  
FOR  
ONE  
COCKTAILS**

From 8pm

# VALENTINE'S DAY MENU

## STARTERS

### GARLIC BREAD WITH MOZZARELLA (V GF)\*

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

### TOMATO BRUSCHETTA (V GF)\*

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

### HOT HONEY GLAZED MOZZARELLA STICKS (V)

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

### OVEN-BAKED CREAMY MUSHROOMS (V)

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 (V GF)

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



## MAINS

### SPAGHETTI CARBONARA (GF)\*

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 (VG GF)\*

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

### MARRY ME CHICKEN (GF)\*

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

### SPAGHETTI WITH KING PRAWNS (GF)\* +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 (VG)

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 (V)

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

## SIDES

### HOUSE FRIES (V) CHILLI GARLIC CHEESE FRIES (V) TRUFFLE FRIES (V) GARLIC BREAD STICKS (V)

### WARM FOCACCIA BREAD (VG) BABY CAESAR SALAD (V GF) TENDERSTEM BROCCOLI (V)

### MIXED LEAF SALAD (VG GF) GARLIC ROASTED POTATOES (V)

## DESSERTS

### QUADRUPLE CHOCOLATE COOKIE DOUGH (V)

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

### STICKY TOFFEE PUDDING (V)

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

### HONEYCOMB SMASH CHEESECAKE (V)

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

### TIRAMISU (V)

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 (V)

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 Kcal 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. (V)\* Vegetarian option available upon request (VG)\* 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. (GF)\* 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