

**TWO
FOR
ONE
COCKTAILS**

From 8pm

VALENTINE'S DAY MENU

2 COURSES FROM 24.95 3 COURSES FROM 29.95

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 V 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 V

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 V BABY CAESAR SALAD V GF TENDERSTEM BROCCOLI V
MIXED LEAF SALAD V 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