

*St. Valentine's Menu – £45 per couple*

*With a complimentary glass of House White or Red Wine*

**STARTERS**

**GAMBERI ALLA TRAPANESE**

Tiger Prawns in Garlic, Chilli, White Wine & Cherry tomatoes. Served with Focaccia Bread

**MORSETTI**

Chicken Goujons, served with a Paprika Mayonnaise

**ARANCINI**

Arborio Rice balls with Chorizo & Parmesan, Bread crumbed & Deep-fried,  
Served with Cheese & Paprika Dip

**FUNGHI CON PANCETTA**

Deep-fried Mushrooms filled with Bacon, Cheese & Peppers, served with a Garlic Dip

**BRUSCHETTA DI POMODORO (V)**

Grilled slices of Bread topped with Tomato, Red Onion, Fresh Basil & Garlic

**MAIN COURSES**

**MAIALE CON MARSALA**

SMedallions of Pork Fillet, complimented with a creamy Marsala & Mushroom sauce

**POLLO ALLA VERONESE**

Breast of Chicken filled with a Bacon & Garlic Stuffing, served with a wild Mushroom Sauce

**SALMONE CON POMODORI SECCHI**

Fillet of Salmon, filled With Sun Dried Tomato, Basil & Mascarpone

**BISTECCA (£5.00 Supplement)**

Char-grilled Sirloin Steak, cooked to your liking & served with your choice of Black Pepper Sauce or Garlic Butter

THE ABOVE DISHES ARE SERVED WITH VEGETABLES & A CHOICE OF POTATOES

**VILLA ITALIA PIZZA**

With Toppings of Mozzarella Cheese, Pepperoni Sausage, Ham, Bacon, Mushrooms, Sweet corn & Pineapple

**LASAGNA DELLA CASA**

Traditional Homemade Lasagne Served with your choice of Potatoes or Tossed Salad

**FUSILLI CONTADINA (V)**

Fusilli Pasta with Onions, Mushrooms, Peppers, Broad Beans, White Wine & Cream

**LINGUINI SCOGLIO**

Classic Dish of Linguini Pasta, Tossed with Garlic, Fresh Chilli, King Prawns, Calamari & Mussels in a Light White Wine & Tomato Sauce

**RAVIOLO CON RICOTTA**

Spinach & ricotta ravioli, tossed in a tomato, mascarpone & spinach sauce with pecorino cheese.

**DESSERTS**

**FUDGE OR CHOCOLATE NUT SUNDAE**

Vanilla Ice-Cream with A Choice of Chocolate or Fudge Sauce & A Sprinkling Of Nuts & Topping Of Fresh Cream

**PROFITEROLES (N)**

Choux Pastry Filled With Cream, Topped With Hot Chocolate & Finished with Fresh Cream & Nuts

**PANNA COTTA**

Raspberry and white chocolate Panna Cotta with A Berry Compote

**CUORE VELLUATO AL CIOCCOLATO**

A Delicious heart shaped Rich Belgian Chocolate Mousse, with a Biscuit base  
Accompanied with a Raspberry Coulis & Fresh Cream

**TORTA DI CIOCCOLATO**

A delicious Chocolate Fudge cake, served with Hot Chocolate sauce