

Aperitivo della passione

A glass of Italian champagne cocktail on arrival

Antipasti

Zuppa degli innamorati

A tasty light shell fish soup, made with a fish veloute, cherry tomatoes and spring onions.

A refreshing starter and an aphrodisiac.

Speidino di Mare Fritto

A skewer of king prawns and calamari coated with herby breadcrumbs and deep fried, served with Chefs special tartare sauce.

Antipastino Frivolo

A mixed selection of raw cured meat, served with slices of fresh fruit, melon, pear and strawberry.

Ravioli Delicati

Ravioli pasta stuffed with ricotta and spinach and drizzled with a light buttery sauce infused with sage

Secondi

Salmone al Tocco D'Amore

A fresh juicy Salmon fillet gently cooked and served in a fish and cherry tomato veloute with Mussels, Calamari and King Prawns.

Filletto Crema di Porcini

Medallion of fresh beef fillet smothered in a sauce of porcini mushrooms and a touch of brandy for an exquisite flavour.

Timbali di risotto

Risotto of chopped fresh vegetables and a splash of champagne, moulded into balls which are then wrapped in sliced roast aubergines and cooked in the oven with buffalo mozzarella and served in parmesan baskets.

Pollo Tre Gusti

A butterfly breast of chicken cut in two. Sandwiched between them a prosciutto and parmesan centre and on top melted mozzarella cheese. All sitting on a bed of Italian style dauphinoise potatoes, made with dolce latte cheese and thyme.

Dolci

Chocomisu

This is Chefs special version of Tiramisu made with chocolate chips in lightly whipped mousse loaded with Italian coffee soaked biscuits and finished with a touch of Baileys liqueur - pure decadence and a perfect finish to your valentines night meal.

3 course set menu

£31.95

Please note a £10 deposit per person is required at the time of booking

Rossini
Ristorante Italiano



**Valentine
Menu**