

Rossini
Ristorante Italiano



Valentine
Menu

Tuesday 14th February 2017

3 course set menu

£34.95

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

Rossini
Ristorante Italiano

1 Lancaster Road, Hinckley, Leics, LE10 0AW

Telephone: 01455 614616

Email reservations@rossiniristorante.co.uk

www.rossiniristorante.co.uk

Rossini

Ristorante Italiano

Aperitivo della passione

A glass of prosecco 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.

Prosciutto di Cinghiale con Burratina

Wild boar dry cured ham & burratina (mozzarella with a creamy centre) served with Sardinian crispy bread and rocket salad, finished with chefs pesto dressing

Rossini Platter

Selection of Scallops, Prawns and Mussels presented with a variety of gratin

Tagliatelle Al Ragu D'agnello E Tartufo

Tagliatelle pasta ribbons, with slow cooked lamb, flavoured with rosemary and thyme and a hint of apple, finished off with a touch of cream.

Funghi Al Tre Formaggi (V)

Mushrooms stuffed with 3 Italian cheeses, dolcelatte, taleggio and caprino, baked and served with rocket, on a bed of pane carasau topped with pesto oil.

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Secondi

Pollo Tre Gusti

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

Filetto Valentino

9oz fresh beef fillet chargrilled to your liking, sat on a bed of roast potatoes and topped with dolcelatté cheese and caramelised onions

Stinco Cupido

Slow cooked lamb shank. Served on a bed of mashed potato. Finished with a truffle sauce

Merluzzo La Scogliera

Fresh cod fillet gently cooked with cherry tomatoes, spring onions, a splash of Vernaccia white wine, and a touch of Lobster bisque for an exquisite but delicate sauce. Served with a selection of fresh seafood scallops, prawns, mussels and a langoustine.

Timballo di risotto (V)

Risotto vegetable rice balls cooked with a splash of champagne, then wrapped in sliced roast aubergine and finished in the oven with buffalo mozzarella. Served in parmesan baskets.

Dolci

Trio of Rossini

Chocolate mousse profiterole, Italian custard profiterole and a slice of our homemade Baileys cheese cake.

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