



ROSSINI RISTORANTE

TEL: 01455 614616

WEB: www.rossiniristorante.co.uk

EMAIL: contact@rossiniristorante.co.uk

Valentine's Week

Sunday 11th to Saturday 17th February 2018

(excludes weds 14th)

3 course set menu

£24.90 per person

Valentine's Week

3 Course Set Menu



ROSSINI RISTORANTE

ROSSINI RISTORANTE
01455 614616

Antipasti

Zuppa la Sposa

Asparagus soup topped with smoked salmon flakes, a refreshing starter.

Carpaccio di Manzo

Marinated raw juicy beef fillet with porcini and truffle, thinly sliced and served with pane carasau, a thin flat crispy Sardinian bread, and pecorino cheese.

Crostino di Capra (v)

Baked bruschetta, served with goats cheese and pear, finished with a drizzle of honey and topped with a sprinkle of walnuts.

Tagliatelle al Ragù di Cervo

Tagliatelle pasta seasoned with garlic, tomatoes and herbs, served with a delicious venison ragù. Enjoy with a sprinkle of parmesan cheese.

Crostino di Gamberoni

King prawns with chilli, garlic, cherry tomatoes and saffron wine, finished with a lobster bisque and served with Italian toasted bread.

All meat and fish dishes are served with roasted vegetables and sautéed potatoes.

Food allergies and Intolerances: Before ordering please speak to our staff about your requirements

Secondi

Pollo alla Crema di Funghi Porcini

Chicken breast pan fried in a creamy garlic and white wine sauce with porcini mushrooms.

Spigola Alla Scogliera

Fresh fillet of sea bass pan fried with cherry tomatoes, mussels, prawns, and gently roasted with a selection of seafood, a splash of white wine and a touch of lobster bisque for an exquisite but delicate sauce.

Stinco Cupido

Mouth-watering slow cooked lamb shank. Served on a bed of mashed potatoes. Finished with a truffle sauce.

Bistecca Madeira

10oz char grilled rib eye steak served with a madeira sauce.

Ravioli Degli Innamorati (v)

Melt in the mouth ravioli filled with creamy ricotta, buffalo mozzarella and spinach. Served with a creamy porcini and truffle sauce.

Dolci

Tartufo Strano Amore

Finish sweet with this homemade trifle consisting of Italian biscuits with liqueur, custard, fresh raspberries and a chocolate sponge