



Valentine's Night 2019 a menu of 3 courses



Amore Limone -home-made limoncello & bubbly or **Jack black lager** on arrival

Starters

Ghiotto - pork sausage mini patties dressed with brown butter & sage (gf)

Mimmi focaccia - (mini pizza) with mozzarella, Parma ham, avocado & basil

Between the sheets - creamy gorgonzola & cream cheese, between 2 light pizza layers, baked in the pizza oven (v)

Massimo's Caprese - bocconcini mozzarella, tomato, avocado & basil oil (v, gf)

Felino salame - locally made by Italians, with butter & onion focaccia served with giardinera (gf)

Flamenco - Spanish style cauliflower tossed in chickpea flour & paprika, deep-fried & served with capers & red wine vinegar (v, ve, gf)

Marinara (mini pizza) focaccia - topped with tomato, oregano, garlic & basil (v, ve)

Gnudi - delicate dumplings of parmigiano & ricotta cheese, served with burnt butter & truffle cream (v)

Mains - pizza

La Greca - tomato, feta cheese, olives, green pepper, oregano, red onions & fresh chopped tomatoes (v)

Vegeteriana - tomato, mozzarella, artichokes, mushrooms, peppers, olives (v)

Porcella - pork sausage, garlic butter, mozzarella, smoked mozzarella, pan-fried mushrooms, rosemary
(no tomato base)

Divo - tomato, mozzarella, fresh rocket - topped with Parma ham or beef bresaola

Francesco - Brie, pancetta, caramelised onions, mushrooms, thyme & garlic (no tomato base)

Uno - tomato, oven roasted vegetables, artichokes, olives (no cheese) (ve)

El Gringo - an open version of our popular calzone with spicy chili con carne, smoked mozzarella, red onions, Jalapeno chili, with avo & sour cream on the side

Sarda - tomato, anchovies, chilli, roasted garlic, capers, oregano, parmesan and pecorino cheese

Mains - non pizza

Pork fillet medallions with a porcini & field mushroom white wine reduction, roast seasonal veg & crushed baby potatoes (gf)

Slow cooked **lamb ragu** tossed with tagliatelle pasta, topped with parmigiano cheese

Free range chicken roulade - (stuffed with Italian garlic ham, parmesan cheese & peas)
served with rosemary potatoes and seasonal roast veg

Laguna salad - local smoked trout (SASSI green) with avocado, cucumber, ricotta cheese, fresh herbs, lemon juice, greens, dill dressing (gf)

Beef & spinach lasagne - home-made pasta, beef mince, béchamel sauce

Ricotta & spinach lasagne - home-made pasta, béchamel sauce (v)

Toto penne pasta - olive oil, cherry tomatoes, capers, garlic, chillies served with parmigiano on the side (v, ve)

'Superfoods' salad - baby spinach, lentils, beetroot, avo, bocconcini mozzarella, pine nuts and basil
dressed with balsamic glaze and olive oil (v)

Desserts

Crème brulee - topped with seasonal fruit - add a glass of dessert wine 30

Lemon polenta cake - topped with fruit coulis

Sgroppino - a refreshing cocktail - vodka and bubbly blended with lemon sorbet

Date, almond & orange fingers with vanilla ice-cream (ve)

Tiramisu - traditionally made with espresso coffee, savoiardi biscuits and marsala wine -
add a glass of Sicilian marsala on the side 30

Vanilla ice cream & home-made chocolate sauce or fruit topping

Affogato - espresso coffee over vanilla ice cream

Massimo's mini Italian kisses - filled with boozy delights