



2 Courses - £22.00

3 Courses - £25.00

MICHAELANGELO'S

Valentine's Day

STARTERS

Minestrone or Zuppa del Giorno
Minestrone or soup of the day.

Cornetto di Salmone

Horn of Scottish smoked salmon, stuffed with prawns and a Marie Rose sauce.

Funghi ripieni

Homemade stuffed mushrooms, coated in bread crumbs and stuffed with our classic chicken liver Pâté, deep fried and served with garlic mayonnaise.

Insalata Caprese

Fresh buffalo mozzarella with sliced tomato, dressed with fresh basil and extra virgin olive oil. (V)

Gamberoni Piccante

King prawns sautéed in white wine and garlic.

Antipasto Valentina

A fantastic selection of cured Italian meats, cheeses, mixed olives and grilled marinated vegetables served with our homemade Italian bread.

MAINS

Costola di manzo arrosto

Slow roasted short rib of beef served with Italian mash potatoes, seasonal vegetables and a red wine jus.

Ravioli Porcini tartufo

Wild mushroom ravioli finished with truffle oil and fresh rocket salad. (V)

Pollo Primavera

Supreme of chicken stuffed with Parma ham and mozzarella, cooked with a brandy and pink peppercorn sauce.

Branzino Casanova

Fresh fillets of seabass cooked with sundried tomatoes and fresh spinach.

Risotto Di Grancio

Crab risotto with a homemade seafood bisque and aurora sauce.

DESSERTS

Tiramisu Valentina

A twist to the usual Classic tiramisu.....Strawberry infused..... Delicious!

Tartufo Nero

Little chocolate bomb, stuffed with a frozen zabaglione cream and dusted with real cocoa served with Italian cherries.