



# VILLA ROMANA



## *San Valentine Menu*

*A delicate leek and potato parmantier with crispy pancetta  
Our own marinated black olives on the table*



### **ZUPPA DI ARAGOSTA**

Homemade lobster and crayfish soup

### **CROSTINO DI CAPRA**

Goat's cheese and caramelised red onion crostino served with a sun blushed tomato dressing and balsamic glaze

### **ZUCCHINE RIPIENE**

Roasted courgette filled with a smoked salmon mousse, served with wild rocket and a saffron mayonnaise

### **ARANCINI BOLOGNESE**

Risotto rice balls filled with a beef ragu, peas and ham. Served with a Parmesan reduction

### **GAMBERONI CON POMODORINI**

Pan fried King Prawns sautéed with sun blushed tomatoes, garlic, a shell fish bisque and cream



### **FILETTO CON RADICCHIO E DOLCELATTE**

Grilled Scotch fillet steak served with a radicchio sauce and topped with melted Dolcelatte cheese

### **POLLO AL LIMONE**

Corn fed chicken supreme, served with a lemon, asparagus and parmesan sauce

### **ANATRA CON ZUCCA E AMERETTO**

Grilled Gresingham duck breast served with a butternut squash and amaretto liquor sauce

### **RAVIOLI DI GRANCHIO**

Homemade ravioli filled with spinach, white crab meat and lemon zest, served with a lobster reduction

### **ORATA AL GRATIN**

Grilled sea bream topped with mash potato and a cherry tomato and courgette compote. Served with a salsa verde



### **SEMIFREDDO AI TRE CIOCOLATI**

A white and milk chocolate semifreddo (1/2 ice-cream & 1/2 mousse)

Served with a baileys sauce and dark chocolate shavings

### **TORTA DI MASCARPONE ALLE FRAGOLE**

Homemade mascarpone cheesecake served with fresh strawberries and a strawberry coulis

**£35.95 per person**

**A £10 non-refundable deposit is required**