



VILLA ROMANA



San Valentino Menu



CARPACCIO DI BRESAOLA

Cured bresaola meat served with fresh rocket, parmesan shavings and a lemon and basil pesto dressing

SALMONE CON GRANCHIO

Smoked salmon served with dressed white crab and toasted crostini bread

SFORMATINO PARMIGGIANO E TARTUFO

Parmesan cheese and truffle potato flan served with asparagus and a red pepper coulis

ARANCINI BOLOGNESE

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

GAMBERONI ALL'AGLIO

King prawns cooked in garlic, white wine, chilli and a hint of tomato



FILETTO ROSSINI

Grilled Scotch fillet steak served on a toasted crostini, with a port reduction and topped with pate

POLLO CON SALSICCIA E FAGIOLI

Grilled chicken breast served on bed of an Italian Cassoulet
(Italian sausages, beans, peppers, onions, garlic, Italian herbs, hint of chilli, tomato sauce)

ANATRA CON CIGLIEGIE

Grilled Gresingham duck breast served with a butternut squash puree and sweet dark cherry sauce

TORTELLINI AL FORNO

Tortellini pasta filled with Parma ham oven baked with pancetta, asparagus, sun blushed tomatoes and cream

BRANZINO AL CARTOCCIO

Fillets of Sea bass wrapped in foil, with sun blush tomatoes, asparagus, courgettes,
lobster reduction, white wine and oven baked



SEMIFREDDO CON CIOCOLATO BIANCO E AMARETTO

An amaretto biscuit and white chocolate semifreddo (1/2 ice-cream & 1/2 mousse)
Served with a milk chocolate sauce

TORTA DI MASCARPONE ALLE FRAGOLE e FRUTTI DI PASSIONE

Homemade mascarpone cheesecake served with fresh strawberries and passion fruit

£36.95 per person

A £10 non-refundable deposit is required

Vegetarian options available