



VILLA ROMANA



San Valentino Menu



POLPETTE AL SUGO

Homemade Italian meatballs cooked and served in a fresh pea and tomato sauce

TORRE DI GRANCHIO

Crab and lime tower served with smoked salmon and a mango coulis

CROSTINO DI CAPRA

Goat's cheese and caramelised red onion crostino served with a red pepper coulis and balsamic glaze

ARANCINI DI RISO

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

GAMBERONI ALLA THERMIDOR

Baked king prawns with a thermidor sauce



FILETTO CON SALSA AL PROSCIUTTO

Grilled Scotch fillet steak, a root vegetable and horseradish puree and Espagnole sauce

POLLO CON FUNGHI E PROSCIUTO

Grilled chicken breast served with a mushroom duxelle and crispy prosciutto

COSTOLETTE DI AGNELLO

Chargrilled baby rack of lamb with a honey glaze, parmesan mash potatoes and a port reduction

FUSILLI CON SALSICCIA, BIRRA E FUNGHI

Fusilli pasta tossed with wild mushrooms and sausage, flambéed with beer and finished with cream

ORATA CON SALSA DI ARAGOSTA

Fillets of Sea bream, sautéed asparagus with a white crab meat and lobster reduction



SEMIFREDDO CON AMERRETTI E CIOCCOLATO

Almond biscuit semifreddo served with a dark chocolate sauce

TORTA DI MASCARPONE ALLE FRAGOLE

Homemade mascarpone cheesecake served with fresh strawberries

£36.95 per person

A £10 non-refundable deposit is required

Vegetarian options available