

Ponte Di Legno

VALENTINES MENU

ANTIPASTI

GAMBERONI PONTE DI LEGNO

King prawns with chilli, garlic and tomato sauce

CAPELANTE CON SPINACI

Scallops with spinach, chilli and garlic

AGNOLOTTI ALLA ARAGOSTA

Ravioli filled with lobster topped with light creamy lobster sauce and peeled prawns

Ⓥ **FUNGHI AL FREDO**

Fresh mushrooms baked in garlic butter, cream and cheese

Ⓥ **INSALATA CAPRESE**

Fresh mozzarella, avocado, fresh tomato and basil with an olive oil dressing

SALMONE AFFUMICATO CON GAMBRETTI

Smoked scottish salmon with crab, norwegian prawns and rocket salad

Ⓥ Suitable for vegetarians

SECOND PIATTI

FILETTO DIANE *

Fillet steak with onions, mushrooms and mustard in a tomato and cream sauce

PETTO DI POLLO ALLA CREMA *

Breast of chicken in breadcrumbs cooked with oyster mushrooms, leeks and asparagus in a gorgonzola cheese and cream sauce

LAMB SHANK

Braised lamb shank with rosemary, onions, garlic and a hint of chilli served with mashed potatoes

MONK FISH *

Monk fish in cream and tomato sauce

Ⓥ **PENNE PRIMAVERA**

Pasta with courgette, mushrooms, mixed peppers, spinach, basil and chilli in a creamy tomato sauce

TAGLIOLINI CON ARAGOSTA

Thin pasta with half lobster, cherry tomatoes in tomato and cream sauce

* These dishes will be served with seasonal vegetables and potatoes.

DOLCI

A choice of Desserts from our Dessert Menu

£40 per person