

# Ponte Di Legno

## VALENTINES MENU

### ANTIPASTI

#### AGNOLOTTI ALLA ARAGOSTA

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

#### CAPELANTE CON SPINACI

Scallops with spinach, chilli and garlic

Ⓥ **FUNGHI AL FREDO**

Fresh mushrooms baked in garlic butter, cream and cheese

Ⓥ **GOAT CHEESE**

Grilled goats cheese with spinach, pistachio and caramelised onions drizzled with chilli, honey and lime dressing served on toasted ciabatta

#### INSALATA DI SALMONE CON MANGO E AVOCADO

Smoked salmon with avocado and mango salsa

#### SMOKED SALMON AND MOZZARELLA CHEESE

Mozzarella cheese wrapped in smoked salmon with pistachio, olive oil, mustard and honey dressing (served warm)

Ⓥ **MELANZANE ALLA PARMIGIANA**

Baked aubergine, parmesan, mozzarella cheese, béchamel and tomato sauce (contains egg, milk and flour)

#### INSALATA MARE E MONTI

Avocado with Norwegian peeled prawns and marie rose sauce

Ⓥ **INSALATA CAPRESE**

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

Ⓥ Suitable for vegetarians

### SECOND PIATTI

#### TAGLIOLINI CON ARAGOSTA

Thin pasta with half lobster, cherry tomatoes in 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

#### PETTO DI POLLO E GAMBERETTI

Breast of chicken with prawns, cherry tomatoes, cooked in a creamy tomato sauce garnished with a king prawn, sundried tomatoes and spinach

#### FILETTO AL PEPE

Fillet steak cooked to your liking with peppercorn sauce

#### SALMON

Fresh salmon with spinach and asparagus in dill sauce

#### TOURNEDOS ROSSINI

Fillet steak on a crouton base topped with paté, served with porcini mushrooms and peppercorn sauce

Ⓥ **PENNE PRIMAVERA**

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

#### STEAK TAGLIATA

Fillet steak and pears. Served on a bed of rocket salad, cherry tomatoes, dolcelatte cheese and walnuts.

#### LAMB SHANK

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

### DOLCI

A choice of Desserts from our Sweet Menu

£55 Per Person