

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