

...with love from Pontefino!
14th February 2010

Valentines lunch menu

Live Jazz Swing pianist Mr James Miller

antipasti

Funghi Aglio e Olio (v)

Pan fried garlic mushrooms

Zuppa di Giorno

Soup of the day, served with rustic bread

Garlic Pizza bread**Bianchetti**

Deep Fried Whitebait served with a wedge of lemon

secondi

Risotto al funghi e pollo

Marinated herb chicken with porcini mushrooms, baby spinach Parmesan cheese

Risotto alla Verdura (V)

Mixed roasted peppers, wild mushrooms & green beans, in a creamy white wine & parmesan sauce

Spaghetti Carbonara

Spaghetti with smoked pancetta bacon in a rich creamy sauce, parmesan cheese, finished with egg yolk

Penne Polpette

Mamma's recipe Italian meatballs, succulent minced beef & pork, in a rich napolitano sauce

Fettucine al Salmone

Fettucine pasta cooked with strips of smoked salmon & Avocado in a garlic white wine cream sauce

Pollo Gorgonzola

Char grilled chicken breast in a gorgonzola & cream sauce with mushrooms & leeks, served with Gratin potatoes, rocket salad

Branzino Ai Ferri

Oven baked fillet of sea bass, infused with tarragon, garlic, white wine, served with fagiolini beans, new potatoes

dolci

Crostata di Fragole

A delicious crumbly pastry base smothered with a generous layer of Chantilly cream and heaped with sweet glazed strawberries

Selezione di Gelati e Sorbetti**Caffe e Cioccolato**

3 courses **£25.00**
per person (12.00pm to 3.30pm)

Valentines evening menu

Includes marinated olives, fresh Italian bread & a complimentary gift for the lady

Live music with Andrew Clark, Swing Jazz, from Sinatra to Dean Martin & all the great love classics!

antipasti

San valentino platter

Platter to share

Funghi Aglio e Olio (V)

Pan fried garlic mushrooms

Calamari fritto

Deep fried calamari, served with tartar sauce

Italian cured meats

Italian cured meats with cheeses, roasted vegetables & bruschetta

secondi

Filetto al Pepe

Fillet steak cooked with crushed peppercorns, brandy & cream sauce, served with french fries & salad

Risotto alla Verdura (V)

Mixed roasted peppers, wild mushrooms & green beans, in a creamy white wine & parmesan sauce

Linguine al Granchio

Tossed with fresh white crab meat, garlic chilli touch of white wine

Ravioli Della Casa

Homemade pasta parcels filled with fresh lobster & crab meat served with white wine sauce

Pollo Gorgonzola

Char grilled chicken breast in a gorgonzola & cream sauce with mushrooms & leeks, served with Gratin potatoes, rocket salad

Branzino Ai Ferri

Oven baked fillet of sea bass, infused with tarragon, garlic, white wine, served with fagiolini beans, new potatoes

dolci

Profiteroles Bianco

Generously sized choux pastry puffs filled with Chantilly cream and smothered with rich white chocolate mousse

Profiteroles Scuro

Generously sized choux pastry puffs filled with Chantilly cream and smothered with rich milk chocolate mousse

Selezione di Gelati e Sorbetti**Caffe e Cioccolato**

3 courses **£39.95**
per person

There may be traces of nuts in our ingredients, if you have any special dietary requirements please ask before you order your meal