

VALENTINES MENU

Four courses £35 per person

APERITIF

PINSA D'AMORE

Italian sourdough blended with rice and soya flour, topped with creamed pumpkin and mixed vegetables

Served with a glass of pink Rosamaro Spumante

STARTERS

ZUPPA AFRODISIACA

Lobster soup with cherry tomatoes and cream

POLIPO DEGLI INNAMORATI

Grilled octopus served on a bed of creamed potato with a balsamic glaze

PEPERONE ROSSO PASSIONE vv

Red pepper stuffed with tofu cheese, aubergine, courgettes, capers, olives and herb bread crumbs

CARPACCIO DI ORFEO

Thinly sliced lightly marinated cured beef served with rocket and black truffle cheese shavings

BRUSCHETTA PEPPERIZIA

Oven baked Italian bread served with spicy Nduja and burrata

MAINS

GARGANELLI DELLA PASSIONE

Garganelli shaped pasta with smoked salmon and dill cream

TAGLIATELLE ORTO DELL'AMORE

Homemade chestnut tagliatelle pasta served with mushrooms, tender broccoli, courgette, aubergines, peppers, pesto sauce and a dash of cream

ABBRACCIO DI PESCE

Oven baked seabass and salmon fillets with creamed potatoes served with cherry tomatoes and asparagus

TAGLIATA CUPIDO

Grilled sliced beef topped with rocket, parmesan shavings and cherry tomatoes

PIZZA 'AFRODITE'

Gourmet pizza, Italian sourdough with rice and soya with lightly marinated beef, truffle cheese, black truffle and mustard dressing

PIZZA NARCISO

Gourmet pizza, Italian sourdough with rice and soya with yellow cherry tomato pure, topped with creamy stracciatella cheese and prawns

PIZZA THAT'S AMORE

Homemade traditional Italian pizza with tomato sauce, parmesan cheese, finished with buffalo mozzarella

DESSERT

DOLCI "CUPIDO" (A selection of the best IL FORNO desserts)

il forno
ITALIAN RESTAURANT

www.ilforno.co.uk