VALENTINOFESTADELLAMORE

TUESDAY 14th FEBRUARY 2017



ZUPPADELGIORNO

Roasted Tuscan Red Pepper and Plum Tomato Soup with Cannellini Beans, Rice and Parmesan Croutons (v) FUNGHI NAPOLI Mushroom and Lemon Thyme Dumplings baked in Pesto & Napoli with Bocconcini Cheese Melt (v) PESCE FRITTI Salmon & Spring Onions Fishcakes with Chilli Jam and Watercress Salad TERRINA DI POLLO Chicken and Asparagus Terrine served with Griddled Bread and Pickled Vegetables PANE MISTO A sharing platter of Freshly Stone-baked Homemade Italian Breads of Rosemary and Rock Salt Ciabatta, Oregano, Sun-dried Tomato and Olive Focaccia, Tomato and Buffalo Mozzarella Pizzette, Homemade Aioli, Salsa Dip and Balsamic Oil (v)

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AGNELLO GROPPA Roast Rump of Lamb on Carrot Puree with Sweet Potato Zucchini Fritters and Cooking Liquor Reduction POLLO IMPANATI Parmesan and Pancetta Breaded Chicken, Herb Roasted Potatoes in the Skin and Pink Peppercorn Sauce BRANZINO SICILIANO Oven Baked Stone Bass on a warm Sicilian and Pine Nut Salad PIZZA NAPOLITANA Wood Fired Pizza topped with Neapolitan Sausage, Red Chillies, Tender Stem Broccoli and Buffalo Mozzarella RIGATONI AL MANZO Rigatoni Pasta cooked in a Slow Braised Beef and Porcini Mushroom Ragu TORTELINI PROVENCALE Spinach and Ricotta Cheese Tortellini served in a Roasted Tomato and Pepper Provençale (v)

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TORTA DI FRAGOLA Strawberry Shortcake - Strawberries and Crème Patisserie sandwiched between two buttery Shortbread Biscuits feathered with Chocolate Sauce (v)

TORTADIFORMAGGIO Handmade Salted Caramel Cheesecake with a Sharp Raspberry Coulis (v) BUDINO CARAMELLO Sticky Toffee Pudding for Two served with Vanilla Bean Jce Cream and Butterscotch Sauce (v) PANNA COTTO Homemade Italian Panna Cotta, Poached Cherries in Kirsch and Chocolate Grenache Truffle (v) TORTADI CIOCCOLATO Rich Chocolate Tart with candid Orange & Clotted Cream (v)

£21.00 Per Person

To make a booking call 01942 770432 or Email: <u>Rigalettos@dwstadium.com</u>