



VALENTINE'S AT DA GINO

Antipasti/Starters

Zuppa di Asparagi (V)

Chef's speciality homemade Asparagus soup, created with the freshest seasonal ingredients; guaranteed to satisfy

Insalata Tricolore (V)

Avocado, Mozzarella and Tomatoes

Cornetti di Salmone Affumicato

A cone of Smoked Salmon filled with prawns drizzle extra virgin olive oil and Marie-rose sauce

Capesante alla Veneziana

Scallops and King Prawns cooked with fresh chilli, garlic, tomato and a touch of white wine

Lasagna alla Bolognese

Traditional homemade lasagne from the Bologna region

Funghi Portobello (V)

Mushrooms filled with red peppers, onions, Asparagus, mozzarella and goats cheese

Panzerotti alla Piacentina (V)

Crepe filled with spinach and cheese, finished with cream and tomato sauce



Secondi/Main

Branzino Royale

Fillet of Sea Bass grilled with garlic, butter, white wine, chilli flakes, topped with a King Prawn

Salmone allo Champagne

Pan roasted fresh Salmon cooked in a light and creamy Champagne and pink peppercorns

Pollo alla Valentino

Breast of supreme Chicken cooked with cream, mushrooms, brandy and topped with fresh asparagus

Bistecca ai Funghi

Sirloin steak cooked in a cream, mushroom and red wine sauce

Carre D'Agnello

Roast Rack of lamb - reduction of red wine and fresh rosemary.

Chef's speciale Tre's (v)

Panciotti Ravioli, Penne, Melenzane parmigiana

The entire above are served with a selection of market fresh vegetables and potatoes

Dolce/Desserts

Millefoglie

Delicate and elegant fine layer puff pastry and Crema pasticciera (fresh custard cream)

Tiramisu della casa

Homemade delicious layers of liqueur-soaked sponge and creamy sweet filling dusted with chocolate powder

Profiterole Scuro

Soft choux pastries filled with Chantilly cream topped with chocolate sauce

£34.95 per person

