VALENTINE'S AT DA GINO

Antipasti/Starters

Zuppa del Giorno (V)
Leek and potato soup

Prosciutto Caprese
Parma ham and Mozzarella Bufala

Pate della casa
Smooth chicken liver pate served with toasted bread

Cornetti di Salmone Affumicato
Cones of Smoked Salmon filled with prawns
extra virgin olive oil and Marie-rose sauce

Asparagi Dolcelatte
Fresh asparagus spears topped with Dolcelatte cheese
sauce and grated Parmesan

Lasagne Alla Bolognese
Our traditional homemade lasagne
from the Bologna region

Funghi Portobello (V)
Portobello mushrooms filled with mix roasted vegetables
topped with goats cheese

Polpettine Al'Sorentine
Beef Meatballs in a base of tomato,
Finished with Parmesan and Mozzarella

Secondi/Main

Branzino Grigliato

Grilled Filet of Sea Bass
with extra virgin olive oil and lemon

Salmone allo Champagne

Pan roasted Salmon cooked in a Champagne, pink
peppercorn cream sauce, topped with baby prawns

Pollo allo Valentino

Supreme chicken breast, pan fried with white wine
mushrooms and cream sauce garnished with asparagus

Bistecca al Barolo

9oz Sirloin steak cooked to your liking with our chef's,
chanterelle mushrooms and Barolo wine

Pancetta di Maiale

Slow cooked roast Pork belly, on a base of creamed
potatoes served with a rich red wine gravy

Chef's speciale Tre's (V)

Melenzane parmigiana, Panzerotti, Penne alla crema

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

Dolce/Desserts

Profiterole Scuro

Soft choux pastries filled with a superb Chantilly cream,
all covered with chocolate sauce

Tiramisu della casa

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

Bailey's Panna cotta

Homemade traditional Italian dessert, made with fresh cream,
vanilla and Bailey's and topped with caramel sauce

£44.95 per person

A discretionary 10% service charge will be added to the final bill