



STEFANO'S **VALENTINES MENU 2025**

POLPETTE - Homemade Aberdeen Angus beef meatballs in a tomato sauce
BRUSCHETTA POMODORO – Toasted ciabatta with mixed marinated cherry tomatoes
& balsamic glaze

TORTE DI PESCE – Homemade fishcakes – served with a sweet chilli dip

GAMBERONI – King & Atlantic prawns in a spinach, garlic & tomato sauce

PATE - Homemade chicken liver & marsala pate, with toasted ciabatta & onion jam

CAPRESE – Buffalo mozzarella with mixed cherry tomatoes, rocket & basil oil

PASTA E FAGIOLI – Tuscan bean soup, with homemade bread

STEAK SANDWICH – served in rosemary & olive oil focaccia bread, topped with Scamorza
smoked cheese & crispy Parma ham – with rocket garnish and chips

INVOLTINI DI MAIALE – Rolled pork – filled with a sultana & pine nut crumb,
on a bed of carrot & parsnip mash – served with sauté potatoes & wild mushroom gravy

POLLO PICCANTE* – Sliced & marinated, spicy breast of chicken – with a rocket garnish

PESCE* – Fresh fillets of Seabass, with a lemon & garlic sauce

CANNELLONI - Homemade spinach & ricotta cannelloni

TAGLIATELLE GAMBERONI - Pasta ribbons with King prawns, Atlantic prawns,
spinach & garlic – in a creamy tomato sauce

PENNE CON RAGU DI CERVO – Pasta quills with a venison ragu

RAVIOLI CON ZUCCA – Homemade ravioli filled with ricotta & roasted butternut squash –
in sage & butter, topped with amaretti crunch & garnished with crispy pancetta

***served with sauté potatoes & seasonal vegetables**

ADDITIONAL SIDE DISHES – Olives - £5.95 / Mixed salad £6.50 / Garlic bread - £4.95 /
Garlic bread & mozzarella - £6.50 / Homemade mixed bread - £4.95 / Chips - £5.50

HOMEMADE TIRAMISU..a traditional favourite

ZUPPA INGLESE..Italian trifle with layers of sponge cake soaked in liqueur and vanilla &
chocolate custard

FRESH STRAWBERRIES..with a dreamy chocolate fondue dip

PROFITEROLES.. filled with Crème Anglaise, topped with dark chocolate
– served with pouring cream

HOMEMADE CHEESECAKE.. served with pouring cream

£39.95 per head

10% discretionary service charge - Grazie

