

Valentine Menu

Viva
italian restaurant

Primo

Avocado e Gamberi

Avocado served with succulent Atlantic prawns delicately dressed with Maryrose sauce, and served on a bed of fresh wild rocket

Patè di Capesante

Prime pork fillet, stuffed with duck pate, martadella and basil oil, on a grape salad, drizzled with warm goats cheese

Fichi e Prosciutto di Parma

Fresh organic fig rapped in parmaham and stuffed with Ricotta cheese. Then baked in the oven and served on a bed of mixed leaves and drizzled with Corbezzolo honey

Furmaggio di capra e funghi

Wild mushroom with Pancetta, goat cheese and pesto, served on ciabetta bread

Insalate Peppe Sale(v)

Mixed leaves, cucumber and goat cheese, tossed in a balsamic dressing, and served on a beef tomato with baby mazzarella balls

Avocado e Funghi al Dolcelatte(v)

Warm Avocado, dressed with sauteed mushrooms and wild rocket, drizzled with melted Dolcelatte cheese.

Secondo

Polle con Pancetta, salvia e Mozzarella

Succulent chicken breast, filed with mozzarella and sage, wrapped in bacon and cooked in a white wine, caramelized red onion and basil sauce, served with Rosemari new potatoes

Branzino con Risotto al Safran

Oven baked wild seabass, served with a mushroom, pea and Saffron risotto

Bistecca con Patate Tritte (choice of, peppercorn or pizzaiola sauce)

Prime sirloin steak, served with Rosemari new potatoes

Salmon e al Dolcelatte

Fresh salmon fillet, baked with Philadelphia sauce, on a bed of Italian vegetables, cherry tomatoes, courgettes, onions, peppers and pine nuts

Penne a Amatriciana

Penne pasta with Napoli sauce, smoked pancetta, red onion and fresh chillies

Fussilli Vegetali (V)

Fussilli pasta served on a creamy sauce of peppers, mushrooms, pesto, cherry tomatos and fresh basil

Dolce

Panacotta

A delicate home made raspberry and vanilla panacotta

Tiramisu fatto in casa con la Ammareto

Traditional home made Tiramisu, served with a shot of Amaretto

Quadretto Pistacchio

A light pistachio mousse served with cream and drizzled with a dark chocolate sauce

Profiteroles Scuro

Soft choux pastries filled with superb chantilly cream, all covered with chocolate cream

Quattro

Coffee or Tea

