



VILLAGIO

VALENTINE'S

February 14th 2018

FROM

£21.95

per person



A GLASS OF PROSECCO &
2 COURSES
Choose a Main and a Starter OR a Dessert

£21.95
per person

A GLASS OF PROSECCO &
3 COURSES
Choose a Main, a Starter AND a Dessert

£24.95
per person

STARTERS

GARLIC PRAWNS

With spinach in a tomato, garlic and harissa sauce served with baked ciabatta

GOAT'S CHEESE CROSTINI

With caramelised onions and tomato baked on ciabatta

BAKED MUSHROOMS

Stuffed with mozzarella, garlic, onions and breadcrumbs

FRIED MOZZARELLA

In breadcrumbs with pomodoro sauce

CHICKEN LIVER PATE

Served with baked ciabatta

ANTIPASTO

Napoli salami, prosciutto ham, buffalo mozzarella, marinated olives, sunblushed tomatoes, rocket, ciabatta, extra virgin olive oil and balsamic vinegar

Also available for two to share

MAINS

LINGUINE WITH KING PRAWNS

With spinach, garlic, cherry tomatoes and harissa in a cream sauce

PENNE WITH CHICKEN AND SAFFRON

With mushrooms, garlic and saffron sauce

POLLO CON FUNGHI

Chargrilled chicken breast, portobello mushrooms and spinach in a marsala wine sauce

With your choice of house fries or mixed salad

MUSHROOM RISOTTO

With field and portobello mushrooms with spinach and bella lodi cheese

PINK LADY RISOTTO

Calamari, prawns, scallops, mussels, pomodoro and cream

PIZZA CARNE

Prosciutto, pepperoni, chicken, rosemary, mozzarella, tomato

PIZZA DI CAPRA

Goat's cheese, spinach, roasted peppers, mozzarella, tomato

RAVIOLI HEARTS

Spinach and ricotta ravioli in a pomodoro and cream sauce

CHICKEN, BACON AND AVOCADO SALAD

Chargrilled chicken, panetta bacon, avocado, cucumber, cherry tomatoes, mixed leaves and a honey mustard dressing

GOAT'S CHEESE SALAD

Goat's cheese and caramelised onions baked on ciabatta with cucumber, cherry tomatoes, marinated olives, mixed leaves and italian dressing

DESSERTS

CHOCOLATE FUDGE CAKE

Rich glorious chocolate fudge sponge with a chocolate fudge filling (served hot or cold) with cream or ice cream

PANNA COTTA

Delicate italian cream dessert served with a mixed fruit coulis

WINE

WHITE

	ABV	175ml GLASS	250ml GLASS	750ml BOTTLE
TREBBIANO RUBICONE, EMILIA ROMAGNA, ITALY Dry with well balanced fruit	11.5%	4.50	5.90	15.95
GRECANICO/CHARDONNAY, TORRE NOVA SICILY Full of tropical fruity freshness	12%	5.10	6.90	18.95
PINOT GRIGIO, VIA NOVA VENETO, ITALY A crisp and characterful Italian classic	11.5%	5.30	6.90	18.95
SAUVIGNON BLANC, FROST POCKET NEW ZEALAND Medium bodied with crisp fruit	12.5%	6.95	8.50	24.95

RED

SANGIOVESE RUBICONE, EMILIA ROMAGNA, ITALY Soft and smooth with blackberry and blueberry	11%	4.50	5.90	15.95
MERLOT VIA NOVA, VENETO, ITALY Medium bodied with succulent plum fruit flavour	12%	5.30	6.90	18.95
CHIANTI VALLE ANTICA, TUSCANY, ITALY Full of spicy bramble and summer fruit flavours	12.5%	5.30	6.90	18.95
RESERVE SHIRAZ, TOOMA RIVER, AUSTRALIA Soft, dry with red and blackberry and a hint of chocolate	13%	6.20	7.50	21.95
MORELLINO DI SCANSANO LA MORA, TUSCANY, ITALY Full of dark cherry and chocolate, wonderfully soft	13%			23.95

ROSÉ


ROSATO VERONESE, VENETO, ITALY Soft, red fruit flavours with a crisp freshness	12%			18.95
PINOT GRIGIO BLUSH VIA NOVA, VENETO, ITALY Ever popular pink	12%	5.30	6.90	18.95

SPARKLING

PROSECCO CAMPODIPIETRA, DOC TREVISO ITALY Fresh, lively and refreshing	11.5%		4.95	24.95
MUMM CHAMPAGNE CORDON ROUGE, BRUT NV Packed with rich yellow peach and apricot flavours	12%			36.00

wines by the glass are available as 125ml. Still wine served in 175ml and 250 ml glass. Sparkling wine served in 125ml.

SOFT DRINKS

	500ml	litre
ACQUA PANNA / S. PELLEGRINO SPARKLING/STILL MINERAL WATER	2.90	3.95
	330ml bottle	2.90
APPLETISER	275ml bottle	2.65
STILL SICILIAN LEMONADE	glass	2.65
APPLE / ORANGE / CRANBERRY / JUICE	glass	2.95