

VALENTINE'S DAY MENU

Start as you mean to go on with a limited edition cocktail to toast your Valentine:

BLACKBERRY BELLINI 5.50

Prosecco with a dash of blackberry

STARTERS

SPINACH & RICOTTA ARANCINI (V)

Crispy smoky ricotta and spinach risotto balls served with a spicy tomato dip.

GARLIC BREAD / WITH MOZZARELLA (V)

MUSHROOMS AL FORNO (V)

Mushrooms stuffed with mozzarella and riserva cheese, breadcrumbs, garlic and onions, baked on Italian bread, served with garlic mayonnaise.

BURRATA CAPRESE (V)

Creamier and more indulgent than mozzarella, burrata is served with Santos tomatoes, rocket and basil.

BRUSCHETTA (Vegan)

Toasted Pagnotta bread with marinated tomatoes and fresh basil.

MAINS

FETTUCCINE BOLOGNESE

Our hearty beef and pork ragu is served with flat ribbon fettuccine, the way they eat it in Rome. If you prefer you can choose spaghetti.

SPAGHETTI LENTIL RAGU (Vegan)

A hearty ragu of green lentils and mixed vegetables in a rich sundried tomato sauce.

INSALATA DI POLLO E PANCETTA

Pan-fried chicken breast and crispy pancetta, avocado, tomatoes, spinach, cos lettuce and red onion with a sweet mustard dressing.

PRIMA PIZZA POLLO PICCANTE CON PANCETTA

Seasoned chicken breast, pancetta, roasted peppers, red chillies, mushrooms, spinach, rosemary and fontal cheese.

PRIMA PIZZA ZUCCA ZUCCA (Vegan)

Butternut squash two ways; squash purée on the base and squash on top with balsamic red onions, roquito pepper pearls, spinach, pumpkin seeds and vegan mozzarella alternative.

LINGUINE CON FRUTTI DI MARE

King prawns, mussels, clams and squid in a rich tomato sauce.

PENNE ARRABIATA CON POLLO

Chicken breast in a fiery rich tomato and basil sauce. Make it veggie without chicken.

CALZONE CARNE PICCANTE

Pepperoni, fresh chillies, ham, beef and pork ragu, sautéed mushrooms, tomato sauce and mozzarella.

SPAGHETTI AL POMODORO (V)

Santos tomatoes, garlic and basil in a rich tomato sauce topped with fresh mozzarella.

PRIMA PIZZA SLOW COOKED LAMB

Tender lamb shoulder, fontal cheese, roasted peppers, spinach, balsamic red onions and pine nuts.

LINGUINE CARBONARA

Crispy pancetta in a rich creamy sauce with pecorino, mascarpone and riserva cheese.

DESSERTS

HONEYCOMB CHEESECAKE (V)

Creamy cheesecake on a cookie base, sprinkled with crunchy honeycomb chocolate pieces. Served with a scoop of vanilla gelato.

GELATI & SORBETTI (V)

Two scoops of our speciality gelati or refreshing sorbetti.

BLOOD ORANGE AND CHOCOLATE TART (Vegan)

Zesty dark chocolate tart with a nut and date base, served with tangy raspberry sorbet.

WARM RUM DOUGHNUTS (V)

Mini ring doughnuts soaked in rum and served with your choice of sauce; shimmery sour cherry or milk chocolate. Our take on the classic Italian Rum Baba dessert.

CHOCOLATE ETNA (V) 1.50 SUPPLEMENT

Hot toffee sauce is poured over the dark chocolate cup at your table, revealing a hidden scoop of vanilla gelato on top of a heavenly hot chocolate fondant.

TERMS & CONDITIONS: Valentine's Day menu offer includes 3 courses from this menu. Menu selection is correct at the time of print and may be subject to minor amendments. Menu is available on between 8th February – 17th February 2018. Cannot be used in conjunction with any other offer including Tesco Clubcard vouchers. Menu items subject to availability. Our dish descriptions don't always mention every single ingredient, so feel free to ask if you're unsure. If you have any specific dietary requirements we have a full allergen menu to help you make a decision. Please note that allergens contained within our condiments or extra toppings are not included. Our suppliers and kitchens handle numerous ingredients and allergens. Whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen free. Please speak to the restaurant manager if you have any food allergies prior to placing your order so we can take extra care preparing your dish. Keep an eye out for any pesky stray olive stones, seafood shells or little fishbones. **V-** Suitable for vegetarians. **VEGANS-** Ask for the vegan menu. **NUTS-** If you avoid nuts, please ask for our allergen menu. **TIPS-** All tips are discretionary. For groups of 8 or more an optional 10% service charge is added. For all gratuities, 100% of the money you leave goes entirely to the restaurant team, see our website for more details. *Competitions T&Cs apply see www.askitalian.co.uk/valentines

- ASK FOR OUR -
**ALLERGEN
MENU**
**VEGAN &
NON-GLUTEN**
MENUS AVAILABLE