



VALENTINE'S AT DA GINO

Antipasti/Starters

Melone con Prosciutto di Parma

Ripe melon with thin layers of Parma ham

Pate della casa

Smooth pate served with toasted bread

Cornetti di Salmone Affumicato

Cones of Smoked Salmon filled with prawns
drizzle extra virgin olive oil and Marie-rose sauce

Gamberoni Picante

King Prawns cooked with tomato, garlic,
touch of chilli and white wine

Cannelloni all'Emiliana

Pasta tubes filled with minced chicken, veal, onions,
baked with tomato, béchamel sauce, mozzarella and
Parmesan cheese

Funghi Portobello (V)

Mushrooms filled with red peppers, onions,
Asparagus, mozzarella and goats cheese

Panzerotti alla Piacentina (V)

Crepe filled with spinach and cheese,
finished with cream and tomato sauce





Secondi/Main

Branzino Royale

Fillet of Sea Bass grilled with garlic, butter, white wine, chilli flakes, topped with a King Prawn

Salmone allo Champagne

Pan roasted fresh Salmon cooked in a light and creamy Champagne, pink peppercorns, topped with baby prawns

Pollo alla Valentino

Breast of corn-fed chicken, pan-fried cooked with onions, strips of Parma ham, finished with cream and a hint of tomato sauce

Bistecca ai Funghi di Bosco

The best cut Sirloin steak cooked to your liking with our chef's classic wild mushrooms, touch of cream and Barolo wine sauce

Carre D'Agnello

Roast Rack of lamb
reduction of red wine and fresh rosemary.

Chef's speciale Tre's (v)

Panciotti Ravioli, Penne, Melanzane parmigiana

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

Dolce/Desserts

Selva Nera

Chocolate mousse, set on a chocolate sponge base, with chocolate sweets and chocolate shavings. A chocoholics dream

Tiramisu della casa

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

Profiterole Bianco

Soft choux pastries filled with Chantilly cream covered in white chocolate ganache

£34.95 per person

