

Valentine's Day SAPORITA

STARTER

LOBSTER & MASCARPONE SOUP

CROSTINO CAPRESE (V)

SLICES OF VINE TOMATOES TOPPED WITH FRESH BASIL, ORIGANO, FRESH MOZZARELLA, OVEN BAKED.

CHICKEN SKEWERS

MARINATED CHICKEN FILLETS, CHAR GRILLED, SERVED ON SALAD LEAVES, DRIZZLED WITH SMOKED PAPRIKA MAYO & BASIL MAYO.

WEST COAST FRESH MUSSELS

WITH GARLIC BUTTER, CHORIZO, WHITE WINE & FRESH CHILLI.

FRITTO MISTO (TO SHARE)

DEEP FRIED MOZZARELLA STICKS, ARANCINI BOLOGNESE, CHEESY MUSHROOMS, SERVED WITH GARLIC MAYO, SPICY TOMATO, SWEET CHILLI.

GARLIC KING PRAWNS

PANFRIED IN A GARLIC LEMON CREAM SAUCE, SERVED WITH A SLICE OF GARLIC BREAD.

MAIN

LOBSTER RAVIOLI

HANDMADE LOBSTER RAVIOLI SERVED WITH A CREAMY KING PRAWN TOMATO SAUCE.

CAJUN TRIPLE MAC & CHEESE (V)

MADE WITH SCOTTISH MATURE CHEDDAR, SHREDDED MOZZARELLA, PARMESAN CHEESE, FRESH CREAM & CAJUN SPICE, OVEN BAKED.

TOSCAN BEEF TENDERS

STRIPS OF SCOTCH BEEF, 3H SLOW COOKED WITH CELERY, CARROTS, ONIONS, RED WINE, FRESH ROSEMARY, SERVED WITH OVEN ROASTED POTATOES & PUFF PASTRY.

SALMON SALSA ROSA

PAN SEARED SCOTTISH SALMON FILLET WITH A CREAMY GARLIC, TOMATO & BASIL SAUCE SERVED WITH ROAST POTATOES.

CHICKEN MILANESE

BUTTERFLY MARINATED CHICKEN SUPREME, IN BREADCRUMBS, SHALLOW FRIED, TOPPED WITH MOZZARELLA, OVEN BAKED & SERVED WITH PASTA POMODORO & A SIDE OF SUGO, MOZZARELLA & OREGANO SAUCE.

PIZZA PASTA JIMMY STYLE (TO SHARE)

CHOOSE:
MARGHERITA PIZZA (V)
BBQ CHICKEN & JALOPENOS PIZZA
SUPER MEATY PIZZA

CHOOSE:
ARRABBIATA PASTA (V)
SPAGHETTI BOLOGNESE
PENNE CAJUN (V)

PLEASE NOTE: SAME PASTA & SAME PIZZA TO SHARE

PENNE VODKA

CRUMBLED ITALIAN SAUSAGE, ROASTED PEPPERS, MUSHROOMS, FLAMED WITH VODKA IN A CREAMY TOMATO SAUCE.

**2 COURSES
£29.50 PER PERSON
WITH A CHOCOLATE TREAT**

SAPORITA

Valentine's Day

COCKTAIL



CUPID'S KISS 11£

INGREDIENTS

- VODKA
- CHAMBORD (RASPBERRY LIQUEUR)
- FRESH LEMON JUICE
- SUGAR SYRUP
- PROSECCO

GARNISH

- FRESH RASPBERRY
- EDIBLE FLOWER



ROSE NOIR 10£

INGREDIENTS

- GIN
- ROSE LIQUEUR OR ROSE SYRUP
- FRESH LEMON JUICE
- SUGAR SYRUP

GARNISH

- DRIED ROSE PETAL
- LEMON TWIST



BROKEN HEART NEGRONI 12£

INGREDIENTS

- GIN
- CAMPARI
- SWEET VERMOUTH
- CHERRY LIQUEUR

GARNISH

- ORANGE PEEL
- LUXARDO CHERRY

DESSERT

£6.95 EACH

STRAWBERRY & LIMONCELLO TIRAMISU

FRUIT OF THE FOREST MERINGUE (TO SHARE)

TRIO CANNOLI

3 MINI CANNOLI

CHOCOLATE BROWNIE

WITH ICE CREAM

AMARETTO & COFFEE AFFOGATO

WITH ICE CREAM & AMARETTO BISCUITS