

RISTORANTE
LA DOLCE VITA

Valentine's Day Menu

3 Courses £55.95pp

Includes a welcome glass of Prosecco Rosé DOC Millesimato, Ca' Bolani upon arrival.

Starters

Tortellini Amore

Ring shape pasta filled with ricotta cheese and spinach in a vegetable broth

Dolce Incontro di Capesante e Pancetta

Juicy scallops wrapped in a crispy bacon, delicately pan fried served with shallots and pea velouté

Formaggio della Passione

Camembert cheese breaded and deep fried served with cranberry sauce

Abbraccio di Salmone e Gamberetti

Combination of smoked salmon rolled and filled with creamy cheese and cold-water prawns in a cocktail sauce

Mains

Bistecca Momenti Felici

Seasoned grilled T-bone steak served with sautéed potatoes and broccoli

Pollo Baciarmi Ancora

Finest breast of chicken wrapped with Parma Ham pan fried in a delicious Marsala wine sauce and sage served with sautéed potatoes and broccoli

Linguine dell'Innamorato

Italian long pasta with prawns and crab meat in a light tomato sauce, white wine and touch of chilli

Romanzo di Branzino & Gamberoni

Fillet of sea bass and king prawns in a tarragon sauce served with creamy risotto

Lasagna Vegetariana Vituzza Mia

Baked fresh wide flat egg pasta sheets layered with vegetables ragu, bechamel and Parmesan cheese

Desserts

Homemade Tiramisu | Strawberry Cheesecake | Profiteroles

Valentine's Day Wine Pairing

Prosecco Rosé DOC Millesimato Brut, Ca' Bolani

85% Glera, 15% Pinot Noir | Friuli, Italy

Luminous pale pink, pleasantly fruity, with notes of rennet apple and red fruits. A refreshing palate, with notes of rennet apple, accompanied by floral notes of violet.



£7.90 (125ml)



£31.90



Le Fagge IGT, Castello di Albola *Organic*

60% Chardonnay, 40% Trebbiano | Tuscany, Italy

Notes of citrus and green apple, with a lovely floral undertone of jasmine. A rich and aromatic with the perfect balance..



£9.25 (175ml)

£11.75 (250ml)



£33.90



Nero d'Avola Amira DOC, Principi di Butera

100% Nero d'Avola | Sicily, Italy

Aromatic with overtones of red berry fruit and spices. Fruit driven and complex on the palate..



£9.95 (175ml)

£12.75 (250ml)



£36.90

