



Taormina

Ristorante Italiano



**VALENTINES
WEEK**

GLASS OF PROSECCO ON ARRIVAL

ANTIPASTI

14 FEBRUARY

Stufato di agnello

Italian lamb & lentils soup

Risotto zucca e caprino (V)

Risotto of butternut squash & goat's cheese

Carpaccio di salmone

Smoked salmon gravadlax with raspberries & ricotta

Crostino di funghi (V)

Portobello mushrooms with garlic, chilli & tomato sauce on toasted bread

SECONDI PIATTI

Cuoricini Norma (v)

Fresh homemade heart shaped pasta filled with tomatoes & mozzarella served with aubergines in a pecorino & saffron sauce

Medaglioni di agnello

Lamb in a herb crust served with mint & red wine jus

Sogliola

Pan seared lemon sole with baby prawns & a meuniere sauce

Anatra all'arancia

Pan fried duck breast with an orange & brandy sauce

All main courses are served with seasonal vegetables & potatoes

DOLCI

Tortino di cioccolato e caramello

Chocolate brownie with soft caramel centre, served with salted caramel ice cream

Tiramisu fragola e limoncello

Twist on classic Italian pudding

Cuore morbido di cioccolato

Chocolate fondant served with baileys cream

£29.50 per person

All dishes may contain traces of nuts
An optional 12.5% service charge will be added on parties of six or more