



# CIAO NAPOLI

RESTAURANT MENU

# ST VALENTINE'S DAY MENU

## STARTERS

Cream of spinach and cannellini beans soup (v)

Smoked salmon and baby prawns mousse roulade  
with beetroot and basil salad

Portobello mushrooms filled with goats cheese sun dried tomato oven baked  
with a gruyere crust (v)

Thin layer of parma ham and buffalo mozzarella, drizzled with  
extra virgin olive oil and wild rocket

## MAINS

Gnocchi, Italian potatoes dumpling in a mascarpone  
and wild mushrooms sauce (v)

Seared sea bream fillet with saffron and sweet peas  
and parmesan cheese risotto

Tender loin of pork tournedos napped with dolce latte cheese fondue  
and pink peppercorn sauce served with carrot and potato mash

Pan fried chicken supreme in a creamy asparagus and pancetta sauce  
served in a bed of burre blanc tagliatelle

## SWEETS

Meringue nest filled with chantilly cream and strawberry limoncello liquor

Chocolate profiteroles filled with vanilla cream

Baileys and espresso cheesecake

WITH A COMPLIMENTARY GLASS OF PROSECCO WINE

PRICE £34.00



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