

# St. Valentine's Day

Tuesday, 14<sup>th</sup> February 2012

2 Courses -£35.95 ~ 3 Courses - £39.95

**\*\*with a complimentary Rossini Cocktail\*\***

from 7.00pm till 11pm

## Primi

### *Conchiglia S.Valentino*

gratin of fresh king scallops with onions, mushrooms, fresh cream and parmesan

### *Gnocchi Aurora*

homemade potato dumplings with a tomato and cream sauce garnished with fresh rocket

### *Caprino a la griglia*

grilled goats cheese with seared peppers and rocket salad

### *Salmone scozzese affumicato*

Scotch smoked salmon with fresh brown bread and dill sauce

### *Prosciutto con asparagi e mozzarella gratinato*

fresh asparagus rolled in parma ham with mozzarella gratin

### *Crespelle ricotta e spinacci*

Italian crepes rolled and filled with ricotta and spinach in a rich tomato sauce

## Secondi

### *Medaglione al pepe verde*

medallions of grilled scotch fillet with a green peppercorn and brandy sauce

### *Rack of lamb*

with rosemary, white wine & fresh mint

### *Anitra a la cigliege*

fresh breast of duck panfried with black cherry and white wine

### *Orata 'Mornay'*

fresh fillet of seabream with prawns, fresh cream and parsley

### *Gamberoni al vino bianco*

king prawns panfried with a touch of garlic, parsley and white wine

### *Pappardelle aragosta*

pasta with fresh lobster, olive oil, cherry tomato, spring onion and white wine

### *Melanzane Parmigiana (V)*

baked layers of aubergine with tomato, mozzarella, basil and oregano, topped with grated parmesan

### *Torta di castagna, funghi e spinacci (V)*

chestnut, spinach and mushroom filo torte with tomato and ginger coulis

## *Dolci*

### *Homemade Tiramisu*

*A traditional and popular Italian dessert of sponge fingers soaked in coffee liqueur with whipped mascarpone and chocolate*

### *Torta di Mele*

*Light shortcrust pastry with a delicious apple filling served with Italian ice cream*

### *Chantilly Profiteroles*

*Choux pastry filled with chantilly cream & covered with chocolate*

### *Panna Cotta Amaretto*

*almond flavoured 'crème caramel' style dessert with crushed amaretti biscuits and strawberry coulis*

### *Selezione gelati d'Italia*

*Selection of Italian ice cream with chocolate sauce and nuts*

*A discretionary 12 1/2 % service charge will be added to the bill*

# *St. Valentine's Day Dinner*

*At*

## *Arquati Bistro & Restaurant*

*Tuesday, 14<sup>th</sup> February, 2012*

### **Terms and Conditions**

To avoid disappointment, advance booking is recommended.

Prices are per person and include VAT at 20%. A discretionary service charge of 12½% will be added to the final bill.

Bookings must be confirmed directly with **Arquati Bistro & Restaurant**. A non-refundable deposit of £10.00 per person is required at the time of confirming the reservation.

Cancellation of any confirmed bookings must be made by Tuesday, 7<sup>th</sup> February, 2012. Deposits will be unrefundable after this date.

Pre-theatre sittings are from 5.00pm until 6.30pm during which a pre-theatre set menu and 'a la carte' menu will be available.

The St.Valentines Day menu will be the only menu available from 7.00pm until closure on the night.

St. Valentine's Dinner sittings will begin at 7.00pm and at 20 minute intervals thereafter. Reserved tables will be released 15 minutes after the reserved time. Late arrivals will be given priority on the next available table.

**\*\*\*The St. Valentines menu is a 'special occasion' menu. Consequently, all items listed are subject to availability\*\*\***

***Fine Italian & International Cuisine, Full Wine & Drinks Bar, Fine Dining at its Best***  
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