# SIGNOR VALENTINO

# MENU

## ANTIPASTI

**Sformato di Formaggio** £8.95
cheese souflé served with beetroot purée

**Insalata di Avocado e Gamberetti (GF)** £8.95
atlantic prawns, sliced avocado, rose marie sauce, served with lemon

**Caprese (GF)** £8.95
buffalo mozzarella, tomatoes, extra virgin olive oil and fresh basil

**Insalata Pancetta e Gamberoni (GF)** £10.50
king prawns and crispy pancetta, lettuce, served with parmesan cheese and caesar dressing

**Bruschetta Pomodoro** £7.50
toasted ciabatta bread, topped with marinated tomatoes, sweet red onion, garlic, extra virgin oil, parsley and basil

**Crocchette di Spinaci** £6.50
crisp spinach bite in a carrot and vegetable crumb served with a spicy tomato dip

**Crema di Porri e Patate (GF avl)** £7.95
leek and potatoes soup, served with warm ciabatta bread

**Polpette** £7.95
beef meatballs, garlic, chilli, tomato sauce, served with crostini bread

**Funghi all'Aglio (GF avl)** £7.95
pan fried seasonal mushrooms, sauteed in a garlic and white wine sauce and toasted brioche bread

**Calamari Fritti** £8.95
deep fried calamari, served with lemon and tartare sauce

**Capesante** £14.95
pan fried scallops, garlic, white wine, olive oil, butter and lemon

**Spiedini di Pollo** £8.95
marinated chicken skewers with saffron mayo

## SECONDI

**Porchetta al Forno (GF)** £24.95
slow cooked pork belly, savoy cabbage, potatoes, served in red wine jus

**Pollo alla Crema e Funghi (GF)** £22.50
pan fried breast of chicken, in a mushroom, onion, white wine and cream sauce, served with vegetables of the day

**Pollo Milanese** £21.50
breaded breast of chicken pan-fried served with thin laces of pasta in a napolitana sauce

**Pappardelle al Ragu di Cinghiale (GF avl)** £21.50
flat ribbon of egg pasta, served with a wild boar ragu

**Brodetto di Pesce (GF)** £26.95
fresh fish stew, calamari, king prawns, mussel, salmon, sea bass and clams in a rich spicy tomato sauce

**Spaghetti con Capesante e Gamberoni** £21.95
thin laces of pasta, scallops, king prawns, garlic, cherry tomatoes, olive oil and a touch of chilli

**Spaghetti Melanzane** £17.95
thin laces of pasta, aubergines, garlic, tomatoes and oliive oil

**Tagliatelle con Funghi e Olio Tartufato** £18.95
ribbons of pasta, seasonal mushroom, cream, parmesan cheese infused with truffle oil

**Branzino** £26.95
pan fried fillet of sea bass served with tender stem broccoli, samphire, mussels, cherry tomatoes and pan fried potatoes

**Filetto di Salmone con salsa all'Aneto (GF)** £26.95
oven baked fillet of salmon, served with potatoes, tender stem broccoli, dill and cream sauce

**Tagliatelle Salmone** £21.50
ribbons of pasta, salmon pieces in a tomato and cream sauce

**Spaghetti al Profumo di Mare e Monti (GF avl)** £21.50
thin laces of pasta, mushroom, pancetta, king prawns, with a garlic, chilli, white wine and cherry tomato sauce

**Risotto con Zucca e Salvia** £17.95
arborio rice, butternut squash and sage sauce

**Pizza Diavola** £19.95
pepperoni sausage, garlic, chillies, tomato sauce and mozarella

**Pizza Verduraro** £19.95
mushroom, spinach, onion, tomato sauce and mozarella

**Ravioli con Ricotta e Spinaci** £17.95
pasta parcels filled with spinach and ricotta cheese, served with a choice of butter and parmesan cheese or napoletana sauce

**Vitello Saltimbocca** £24.95
pan fried veal escalopes with cured ham, sage and white wine served with vegetables of the day

**Bistecca** £29.95
10oz sirloin steak. served with vegetables of the day

## CONTORNI

**Pane Fresco** £4.95
warm, oven baked ciabatta bread served with olive oil and balsamic vinegar

**Pane e Mozzarella** £4.95
ciabatta bread with garlic topped with mozarella

**Insalata Calabrese** £4.95
tomato and red onion salad

**Insalata Verde** £4.95
mixed salad leaves, cucumber, olives and rocket, drizzled with olive oil and oregano

**Pane Aglio** £4.95
ciabatta bread with garlic and olive oil

**Olive** £4.50
marinated olives infused with olive oil, carrots, rosemary and garlic

**Patatine al Tartufo** £5.95
loaded fries, topped with aioli infused with white truffle

**Patatine Fritte** £4.95
fries

*All allergen information is available upon request*
*Please ask your server for details*

*Please note we cannot guarantee that our dishes are free of nuts*

Vegan Vegetarian

PLEASE NOTE THAT AN **OPTIONAL** 7.5% SERVICE CHARGE WILL BE ADDED TO YOUR FINAL BILL
ALL PRICES INCLUDE VAT AT THE CURRENT RATE. ALL MAJOR CREDIT CARDS ACCEPTED

## VINI BIANCHI

| | 175ml | 250ml | 75cl |
|---|---|---|---|
| **Pieno Sud Bianco, IGT**<br>sicily | £6.90 | £9.90 | £26.95 |
| **Greganico, Vignali Roccamora, IGT**<br>sicilia | £6.90 | £9.90 | £26.95 |
| **Trebbiano, Citra, DOC**<br>abruzzo | £7.15 | £10.25 | £27.95 |
| **Pinot Grigio, Almorano, DOC, Delle Venezie**<br>veneto | £7.40 | £10.60 | £28.95 |
| **Grillo Grottarossa**<br>sicilia | £7.70 | £11.00 | £29.95 |
| **Orvieto Amabile, BIGI, DOC**<br>umbria | | | £29.95 |
| **Orvieto Secco, BIGI, DOC**<br>umbria | | | £29.95 |
| **Vermentino/Nuragus Silenzi Bianco, Pala,**<br>sardinia | £8.45 | £12.10 | £32.95 |
| **Sauvignon Blanc, Castel Firmian, DOC, Mezzacorona**<br>trentino | £8.95 | £12.80 | £34.95 |
| **Verdicchio Piersanti**<br>marche | | | £34.95 |
| **Soave Classico, Cesari, DOC**<br>veneto | | | £37.95 |
| **Chardonnay, Castel Firmian, DOC, Mezzacorona**<br>trentino | | | £37.95 |
| **Gavi di Gavi, Conte Alari, DOCG**<br>piemonte | | | £39.95 |
| **Pecorino Velenosi, DOC**<br>marche | | | £39.95 |
| **Greco di Tufo, Nativ, DOCG**<br>sicilia | | | £44.95 |

## VINI ROSATI

| | 175ml | 250ml | 75cl |
|---|---|---|---|
| **Pieno Sud Rosato, IGT**<br>puglia | £6.90 | £9.90 | £26.95 |
| **Pinot Grigio Rosato, IGT, Almorano**<br>veneto | £7.40 | £10.60 | £28.95 |
| **Zinfandel Rosé, IGT, Poggio Alto**<br>puglia | £7.40 | £10.60 | £28.95 |

## VINI ROSSI

| | 175ml | 250ml | 75cl |
|---|---|---|---|
| **Pieno SUD Rosso, IGT**<br>sicily | £6.90 | £9.90 | £26.95 |
| **Nero D'Avola, Grottarossa, DOC**<br>sicilia | £7.15 | £10.25 | £27.95 |
| **Montepulciano, Citra, DOC**<br>abruzzo | £7.40 | £10.60 | £28.95 |
| **Sangiovese, Vignali Roccamora, IGT**<br>sicilia | £7.40 | £10.60 | £28.95 |
| **Primitivo del Salento, IGT, Visconti della Rocca**<br>puglia | £7.40 | £10.60 | £28.95 |
| **Salice Salentino, DOC, Riserve Ducale**<br>puglia | £7.70 | £11.00 | £29.95 |
| **Merlot, Castel Firmian, DOC, Mezzacorona**<br>trentino | | | £34.95 |
| **Cabernet Sauvignon, Castel Firmian, DOC, Mezzacorona**<br>trentino | | | £34.95 |
| **Cannonau, I Fiori, DOC, Pala**<br>sardinia | | | £36.95 |
| **Chianti Classico, Rocca Delle Macie, DOCG**<br>toscana | | | £36.95 |
| **Appassimiento, Borgo Del Mandorlo, IGT**<br>puglia | | | £36.95 |
| **Bardolino Classico, Frescaripa, DOC, Masi**<br>veneto | | | £38.95 |
| **Valpolicella Classico Superiore, Bonacosta, DOC, Masi**<br>veneto | | | £38.95 |
| **Chianti Riserva, Rocca Delle Macie, DOC**<br>toscana | | | £44.95 |
| **Barolo, Villadoria, DOCG**<br>piemonte | | | £64.95 |
| **Amarone Classico, Cesari, DOC**<br>veneto | | | £69.95 |
| **Brunello di Montalcino, Rocca Delle Macie, DOCG**<br>toscana | | | £79.95 |

**DOCG** - Denominazione di Origine Controllata e Garantitta
**DOC** - Denominazione di Origine Controllata
**IGT** - Indicazione Geographica Tipica

There are classification levels for Italian wines. Please note vintages may vary at times.

## APERITIVI

**Calice di Prosecco** £7.95
a flute of refreshing prosecco

**Bellini** £8.50
italian classic, peach purée and prosecco

**Rossini** £8.50
strawberry purée and prosecco

**Negroni** £9.95
gin, campari and vermouth rosso

**Aperol Spritz** £9.95
aperol, prosecco and soda

## COCKTAILS

**Virgin Mojito Mocktail** £5.95
traditional / strawberry / passionfruit flavour, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda

**Mojito** £9.95
white rum, fresh mint, sugar syrup, fresh lime and crushed ice, topped with soda

**French Martini** £9.95
vodka, raspberry liqueur, pineapple juice and fresh lemon

**Cosmopolitan** £9.95
vodka citron, cointreau, cranberry juice and fresh lime

**Daiquiri** (traditional / strawberry) £9.95
golden rum, sugar and fresh lime

**Espresso Martini** £9.95
vanilla vodka, kahlua and espresso

**Vanilla and Lemon Martini** £9.95
vanilla vodka, absolut citron, sugar syrup and lemon juice

**Passionfruit Martini** £9.95
passoa, vanilla vodka, lime, sugar syrup and a shot of prosecco

As passionate wine enthusiasts,
we have had the pleasure of trying many different wines
and are pleased to have selected these exceptional
wines for you to enjoy,
Salute!

## CHAMPAGNE e VINI FRIZZANTI

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|---|---|
| **Prosecco** | £32.95 |
| **Veuve Clicquot** | £69.95 |
| **Laurent-Perrier Brut** | £79.95 |
| **Laurent-Perrier Rosé** | £99.95 |

## BIRRA e CIDRE

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| **Peroni Nastro Azzurro 0.0%** (33cl) | £4.95 |
| **Ichnusa** (33cl) | £5.50 |
| **Peroni Nastro Azzurro** (33cl) | £5.50 |
| **Orchard Gold Cider** (50cl) | £6.95 |

## BIBITE

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|---|---|
| **Post Mixers** | £0.95 |
| **Bottled Mixers** | £1.50 |
| **Fruit Juice** | £2.50 |
| **Coca Cola / Diet Coca Cola / Lemonade** | £3.50 |
| **San Pellegrino, Lemon, Orange, Blood Orange (33cl)** | £3.50 |
| **San Pellegrino, sparkling water (50cl)** | £3.95 |
| **Acqua Panna, still water (50cl)** | £3.95 |