

SIGNOR
VALENTINO



Christmas
2026

2 Course £30 (Starters & Mains)

3 Course £35

To book your table please call 02920 482 007
or email enquiries@signorvalentino.com
www.signorvalentino.co.uk

STARTERS

Caprese

buffalo mozzarella, tomatoes, extra virgin olive oil and fresh basil

Funghi con Aglio

pan fried seasonal mushrooms, sauteed in a garlic and white wine sauce
served with crostini

Bruschetta Pomodoro

toasted ciabatta bread, topped with marinated tomatoes, sweet red onion,
garlic, extra virgin oil, parsley and basil

Prosciutto e Melone

cured ham with cantaloupe melon

Gamberoni e Calamari Fritti

crispy king prawns and squid served with fresh lemon

Ravioli Ricotta e Spinaci

pasta parcels filled with ricotta cheese and spinach, served
with a creamy tomato sauce

Salciccia e Fagioli

pork sausage, cannellini beans, tomato sauce served with ciabatta bread

Minestrone di Verdure

traditional homemade vegetable soup

Insalata di Avocado e Gamberetti

atlantic prawns, sliced avocado, rose marie sauce, served with lemon

MAINS

Lasagna Tradizionale

traditional homemade meat lasagne

Bistecca di Scamone

minute rump steak served with fries garlic and herb butter
(served pink or well done)

Spaghetti alla Carbonara

thin laces of pasta, smoked bacon, cream, egg yolk, parmesan cheese
and cracked black pepper

Risotto Gamberoni e Spinaci

arborio rice, king prawns, spinach, garlic, chilli,
napoletana sauce

MAINS (continued)

Pollo alla Crema

breast of chicken in a mushroom, onion, white wine and cream sauce
served with vegetables of the day

Spaghetti Bolognese

thin laces of pasta in a traditional bolognese sauce

Pizza Diavola

pepperoni sausage, garlic, chillies, tomato sauce and mozzarella

Pizza Veneziana

salami, pepperoni sausage, ham, black olives, tomato sauce and mozzarella

Tacchino Valdostano

breaded turkey breast topped with ham and cheese in a napoletana sauce
served with vegetables of the day

Spaghetti Melanzane

thin laces of pasta, aubergines, garlic, chilli, napoletana sauce

Tagliatelle Verona

ribbons of pasta, chicken pieces, pepperoni sausage, broccoli and
parmesan cheese in a creamy sauce

Tagliatelle Salmone

ribbons of pasta, fresh pieces of salmon, tomato and cream sauce

Porchetta di Maiale

pork belly, roasted vegetables, red wine sauce

DESSERTS

Profiteroles

light choux buns, filled with crème chantilly, enrobed with a light chocolate sauce

Tiramisu

sponge biscuit dipped in coffee liqueur, layered with a whipped mixture of
mascarpone cheese, cream, peach schnapps and cocoa

Pannacotta

homemade cooked cream, infused with vanilla and cointreau,
served with mango coulis

Torta di Polenta e Mandorle (vegan gluten free)

almond flour, polenta cake served with raspberry coulis

Prices are inclusive of VAT.

An optional 10% service charge will be added to your final bill.