

DA PEPPINO

SAN VALENTINO MENU

GLASS OF PROSECCO ON ARRIVAL

STARTERS

Zuppa Dello Chef

Chef's soup of the day served with crusty bread

Camembert Al Forno Per 2 Persone V

Baked camembert with rosemary & walnuts served with fig jam and bread (for 2 people)

Cuore Di Mozzarella V

Italian style deep fried mozzarella served with spicy tomato sauce & basil

Timbalo Di Salmone Affumicato & Gamberetti

Smoked salmon, thin sliced tomato, mixed leaf salad & baby prawns in Marie Rose sauce

Rigatone Al Pistaccio V

Rigatone pasta cooked in a brandy & pistachio creamy sauce

MAINS

Ravioli Ai Funghi Di Bosco V

Ravioli filled with wild mushrooms in butter sage sauce & truffle oil

Pollo Ripieno

Chicken breast stuffed with roast peppers, ham & mozzarella served with creamy tomato sauce, potatoes & broccoli

Salmone Valentino

Pan roasted salmon with served with potatoes & broccoli

Bistecca Al Pepe Rosso (extra cost £5.50)

Rib Eye steak with red peppercorn sauce served with diced potatoes & broccoli

Pizza Bianca V N

Mozzarella, Dolcelatte, walnuts & courgettes

DESSERT

Tiramisu

Italian style soft sponge cake with layers of zabaglione & coffee cream

Profiteroles Bianco

Soft choux pastry filled with chocolate cream & covered with white chocolate sauce

Panna Cotta Ai Lamponi

Traditional Italian cooked cream served with raspberry coulis

£34.95 PER PERSON

www.dapeppinorestaurants.com

Gratuities go entirely to the staff

An optional 12.5% service charge will be added to the bill for parties of 5 or more

SEPARATE BILLS CAN NOT BE PROVIDED FOR PARTIES OF 4 OR MORE

