

# LOVE

## VALENTINE'S MENU 2019

### PRIMI - STARTER

#### Salmone Affumicato

Smoked salmon rolls filled with fresh prawns and creamy soft cheese with garlic, herb and marie rose sauce.

#### Antipasto Speciale

A selection of the finest cured Italian meats with sun blushed tomatoes, home made grissini and pickled balsamic onions.

#### Formaggi Fritti V

Deep fried crumbed brie cheese, served with a delicious cranberry sauce and fresh pesto.

#### Polpette Italiano

Succulent beef meatballs in a spicy tomato sauce with mozzarella cheese and toasted ciabata bread.

#### Funghi Con Aglio V

Creamy button mushrooms cooked in white wine and fresh garlic with toasted ciabata bread.

### SECONDI - MAIN

#### Pollo Caprese

Chicken breast stuffed with sunblush tomatoes, spinach and mozzarella, wrapped with cured forest ham, served with garlic, tomato & red wine sauce, sautéed potatoes and mixed vegetables.

#### Pollo Tartufo

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan and truffle oil, served with sautéed potatoes and mixed vegetables.

#### Salmone Con Senape

Fresh salmon fillet cooked to perfection with chefs tarragon and dijon mustard sauce, served on a bed of buttery mash with fine green beans.

#### Cannelloni Spinaci e Ricotta V

Pasta tubes filled with seasoned ricotta cheese and spinach baked in the oven with tomato, mozzarella and parmesan cheese sauce.

#### Pizza Vegetale V

Fresh hand stretched pizza with soft goat's cheese, mushrooms, mozzarella and sun blushed tomatoes.

#### Lasagne Al Forno

Layers of pasta, minced beef and tomato, topped with mozzarella cheese and baked in the oven.

#### Salsiccia Pizza

Chicken, chorizo sausage, smoked cheese, red onion, garlic, slow roast peppers and fresh rocket.

#### Linguini Con Gamberoni

Linguini pasta with king prawns and smoked salmon in cream, white wine and garlic with asparagus, cherry tomatoes, chilli and chopped fresh rocket.

### DOLCI - DESSERT

#### Nutella Cheesecake

A luxurious cheesecake made with Nutella chocolate and Oreo biscuit base, topped with toasted hazel nuts and Ferrero rocher.

#### Amaretto And Almond Cake

Homemade Almond cake with frangipane, raspberries and "Amaretto liqueur" infused pooring cream.

#### Lemon And Raspberry Tart

A zingy lemon tart served with blueberry sorbet, fresh raspberries and irresistible chocolate mousse.

#### Profiteroles Scuro

Soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream.

Gluten free dishes available. Please speak to a member of staff if you have any food intolerance's or food allergies for alternative options.

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