

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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