

ferrari's

the authentic Italian

Valentine Menu 2012

Saturday 11th - Tuesday 14th February

3 Course Meal £22.50 per person

ZUPPA DI CAROTE

Leeks, carrots and parsnips soup

ANATRA AFFUMICATA CON ERBETTE ROSSE

Smoked duck breast served with roasted beetroot, mixed leaves and balsamic dressing

CAPPELANTE IN PADELLA

Pan fried scallops served with cauliflower pure, rocket and garlic and chilli dressing

TARTELLETTE DI CAPRINO E FUNGHI CON MARMELLATA DI CIPOLLE

Goat's cheese and mushroom tartlet with red onions chutney



TAGLIATELLE AI PORCINI

Egg tagliatelle pasta with Porcini mushroom

CONTROFILETTO DI MANZO AL MARSALA CON VEGETALI E TORTINO DI PATATE

8oz sirloin steak in marsala sauce with roasted roots vegetables and potato dauphenoise

FILETTO DI BRANZINO CON FREGOLA SARDA E COZZE

Pan fried sea bass fillet with fregola sarda, mussels and clams

PETTO DI POLLO AI FUNGHI CON FAGIOLINI

Chicken supreme with mushroom sauce served with French beans

RISOTTO FRUTTI DI MARE

Seafood risotto with king prawns, mussels, clams and baby squid



CROSTATINA DI CIOCCOLATO E LAMPONI

Raspberries and chocolate tart

FORMAGGI MISTI

Mixed cheeses platter

PAVLOVA CON

Pavlova with winter berries

DELIZIA DI CIOCCOLATO BIANCO E FRUTTO DELLA PASSIONE

White chocolate and passion fruit mousse

A 12.5% discretionary service charge will be added to your bill. Please be advised that as some of our dishes contain nuts we are unable to guarantee any of our dishes are nut free. Sorry we do not accept personal cheques. Gluten free menu available.