



SAN VALENTINO

Specials

STARTERS

FOCACCIA SALMONE £12

Stone baked focaccia topped with Scottish smoked salmon finished with rocket and a drizzle of lemon juice

BUFALA E PARMA £14

Buffalo mozzarella and thin-sliced Parma ham served on a bed of rocket, finished with balsamic glaze

FRITTO MISTO £18

Deep-fried squid, scallops and king prawns served with a dip of tartar sauce and a lemon wedge

ARANCINI MORTADELLA E SCAMORZA £11

Rice ball stuffed with mortadella and smoked cheese served with truffle mayo

MAINS

LINGUINE VONGOLE E PROSECCO £21

Fresh Clams cooked in white wine and prosecco, garlic, and chilli sauce tossed with linguine pasta

PAPPARDELLE AL RAGU DI BUE £22

Slow-cooked traditional Italian Ox cheek ragu tossed with pappardelle pasta

GRIGLIATA DI PESCE £37

Mixed of grill of fish served with roast potatoes and mixed seasonal veg

TAGLIATA DI MANZO £39

Dry-aged fillet steak cooked medium rare, served with shavings of Parmigiano Reggiano, rocket, cherry tomatoes and a side of Koffman chips and brandy sauce

PIZZA DEGLI INNAMORATI £19

Hand stretched Pizza base topped with San Marzano D.O.P. tomatoes, fior di latte cheese, friarielli, spicy salame ventricina and finished with bocconcini mozzarella

DESSERTS

STRAWBERRY TART TO SHARE £9.50

Celino's homemade large Strawberry Tart served with 2 scoops of ice cream

Sides

CHIPS 6 | TRUFFLE & PARMESAN FRIES 6.95 | BASKET OF BREAD 5.5 | MIXED OLIVES 6.5
 TOMATO & RED ONION SALAD 6.5 | GARLIC BREAD 4.95 | ROCKET & PARMESAN SALAD 6.5
 FOCACCIA 8 | DIPS Arrabbiata or Sugo 3

Drinks Recommendations

FIZZ

Prosecco D.O.G Brut
Millesimato Organic Bio
btl £29

WHITE Organic

Collezione Oro Di Siu
Zibibbo 13%
btl £29

RED

Anima Mia Barbera d'Asti
D.O.C.G Piemonte 13%
btl £29

ROSÉ

Anima Mia Rosato 12%
btl £29