



SAN VALENTINO

~~~~~ *Specials* ~~~~~

## STARTERS

### CARPACCIO DI MANZO

*Finely sliced aged Scotch fillet of beef, cooked rare and served with grilled artichoke, walnuts and a Worcestershire and Amalfi lemon dressing*

£18

### SGAGLIOZZE PUGLIESI

*Classic Apulian street food of fried polenta served with whipped burrata cream cheese and sun blush tomato dip*

£14

## MAINS

### RISOTTO ALLA ZUCCA

*Spiced roast butternut squash risotto, served with baked goats' cheese and a pistachio and amaretti crumb*

£17

### TAGLIATA DI MANZO

*Dry aged 12oz sirloin steak, cooked medium rare, served with sautéed rosemary potatoes, rocket and datterini tomato salad, shavings of Parmigiano Reggiano and finished with aged balsamic vinegar*

£35

### SPAGHETTI CON VONGOLE E PROSECCO

*Clams cooked in a lightly spiced roast garlic and prosecco parsley sauce coated in spaghetti pasta, finished with a touch of lemon truffle oil*

£25

### PIZZA PARMA E RUCOLA

*Margherita pizza topped with San Daniele ham, rocket leaves and shavings of aged Parmigiano Reggiano*

£17

## DESSERTS

### STRAWBERRY TART TO SHARE £9.50

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

## Sides

FOCACCIA *Classic 8 | with Garlic Butter 11 | with Marinated Tomatoes & Mini Mozzarella 13*

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*

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

*Contessa Filomarino  
Rosato I.G.P. 13%  
btl £29*