

San Valentino @ Il Vesuvio Restaurant

Tuesday 14th February 2012

Lovers Menu

3-Course Set Menu (Starter / Main / Dessert) - £35.00 per guest

Early Booking Option - £29.50 per guest (Table vacated by 8.15pm)

Every Guest will be greeted with an Italian Aperitif & Nibbles

Starters of Romance

Cestini di Bresaola

Freshly sliced Bresaola Cured Meat, served on a Puff Pastry Basket, with Fresh Rocket Leaves, Lemon Juice & Parmesan Shavings

Baci di Dama (Veg)

Marinated Champignon Mushrooms married together, then filled with Soft Cheese, Crème Fraîche, Green Olive Pâté, Walnuts & Lemon, served on a bed of Baby Spinach

Faraona Ripiena

Oven-baked Guinea-Fowl with our Chef's Stuffing Mousse (contains Chicken Breast, Porcini Mushrooms, Eggs, Marsala Wine, Rosemary, Double Cream, Butter, Flour, Carrots, Celery, Onions & Extra Virgin Olive Oil)

Tartellette con Crema di Zucca & Fontina (Veg)

Short Pastry Tartlets with a Butternut Squash, Fontina Cheese & Double Cream Filling

Cocktail di Scampi con Avocado

Scampi with our Chef's Cocktail Sauce with Fresh Avocado & Lettuce

Insalata d'Aragosta

Lobster (Boiled in Court-Bouillon Stock) Salad with Beef Tomatoes, Celery, Black Olives & Basil, dressed with our Chef's Own Pink Grapefruit Vinaigrette

Main Course of Love

Mezzi Paccheri di Marechiaro

Mezzi Paccheri Pasta (Wide Half-Tubes) with Fresh Mussels, Clams, Razor Clams & Prawns, with Cherry Tomato Sauce & Chilli

Crespoline Gorgonzola, Mascarpone & Noci (Veg)

Homemade Oven-baked Savoury Crêpes filled with Mascarpone Cheese, Gorgonzola & Walnuts, finished with a Spinach & Parmesan Creamy Sauce

Lasagna di Melenzane & Ricotta (Veg)

Leaves of Lasagna Pasta filled with Ricotta Cheese, Grilled Aubergines, Pinenuts, Tomato, Parmesan, Basil, Butter Olive Oil, Nutmeg & Milk, topped with a Rosé Tomato & Ricotta Cheese Sauce

Scaloppina alle Mele & Pistacchi

Pan-fried Veal Escalope with Apples, Pistachio Nuts, Marsala Muscat Wine, Butter, Lemon & Flour, served with Potato Mash & Asparagus in Butter

Medaglioni di Maiale alla Birra Icnusa

Pan-fried Pork Medallions in a Fontina Cheese & Icnusa Sardinian Beer Fondue (contains Eggs, Balsamic Vinegar & Parmesan), served with Leeks Gratín & Roast Potatoes

Orata in Padella con Pomodori Vanigliati

Pan-Fried Sea Bream Fillets with Vanilla-candied Tomatoes, on a bed of Green Salad, Celery & Carrots

Desserts of Passion

Bauletto ai Frutti di Bosco (Ideal for sharing)

Homemade Sponge Cake with our Chef's Chantilly Cream e Fresh Mixed Berries

All Desserts from our full Desserts Menu are also available!!!

For Info & Bookings please Call us on 01892 534420
Alternatively, email us on ilvesuvio2008@googlemail.com