



VALENTINES MENU

Baciotini

House infused vodka entwined with passion fruit mixed with homemade vanilla syrup, fresh passion fruit and a shot of prosecco.

ANTIPASTI

King prawns

Kings prawns in white wine, lemon & butter.

Stuffed Mushrooms (V)

Stuffed portobello mushrooms, gorgonzola, pine nuts

Crayfish and Avocado Salad

Mixed leaves, tomato, crayfish and avocado

Lobster Bisque

Lobster soup, crayfish crostini

SECONDI/MAINS

Pollo limone

Chicken breast in a white wine and lemon sauce served with sauté potatoes & broccoli

Seabass Siciliano

Pan fried Sea-bass fillets, in a light white wine sauce with cherry tomatoes and olives on a bed of spinach and sauté potatoes

Spinach and ricotta Ravioli (v)

Hand filled ravioli, with spinach and ricotta cheese, salsa crudo, pine nuts & crispy shallots

Tornado Rossini

*Fillet steak, warm homemade bread, topped with duck pate & red wine sauce
Served with sauté potatoes & wilted spinach*

DESSERTS

Tiramisu

Limoncello cheesecake, raspberry coulis

Vanilla Panacotta, mixed berries (gf)

Chocolate & hazelnut tart, pistachio ice cream (gf)

£60.00 per person

WWW.NONAROSA.COM

Tel: 01895 233570 Option 2

info@nonarosa.com

A deposit of £20pp will be required when confirming your table

If you suffer from a food allergy or intolerance, please let your server know upon placing your order.



