



La Fontana

Italian Restaurant

Valentines Day

Thursday 14th 15th and 16th

Starters

Pate del Capocuoco

homemade chicken liver and pork pate served with toasted bread

Funghi con Aglio (v)

scliced mushrooms cooked in a garlic butter and parsley sauce

Calamaretti e Bianchetti

crispy deep fried squid and whitebait served alongside a homemade garlic mayonnaise

Prosciutto e Melone

thin slices of parma ham served alongside fresh melon

Main Course

Fettuccine al forno (v)

Fettuccine baked in the oven with pea's, courgette's, broccoli, mozzarella cheese, ricotta cheese and homemade tomato sauce

Turchia Valdostana

Succulent breast of turkey in breadcrumbs topped with fresh asparagus, mozzarella cheese and a hint of tomato then baked in the oven

Filetto di Salmone

Fillet of salmon with a roasted topping of breadcrumbs and paprika

Bistecca Diane

steak cooked with mushrooms, onions, red wine, cream, mustard and worcestershire sauce

Sweet

Macedonia di Frutta Fresca

A selection of seasonal fruit salad served with fresh cream

Tiramisu

Homemade traditional italian dessert

Creme Brulee

creme brulee

£26.

50 per person

