

Scoozi
Ristorante

VALENTINE MENU 2019

£29.95 PER PERSON

STARTERS

Cornish crab & salmon cakes served on rocket leaves and tartare sauce / chilli jam

Portobello mushrooms filled with sun-dried tomatos, toasted pine nuts,
wilted spinach and creamy bechemel

Cozze Marinara - Cornish mussels in white wine, cream & garlic

Duck breast carpaccio - pan-seared with orange zest, served with parmesan shavings

Antipasti sharing platter - selection of pecorino romano, bel paese and gorgonzola cheese with
parma ham, bresaola and salami napoli, served with marinated olives, rustic bread and salad

MAINS

Bistecca Pizzaiola - 8oz rump steak slowly braised in red wine, tomatos and Italian herbs
served with mashed potatoes & green beans

Heart shaped ravioli rosso filled with salmon and marscapone in cream and white wine
with rocket and parmesan

Roasted butternut squash & sweet potato lasagne with ricotta
topped with crispy parmesan melt

Pollo saltimboca - Rolled chicken breast filled with parma ham and sage
with lemon butter and roasted rosemary potatoes

Any pizza from our menu

DESSERTS

Baked dark chocolate ricotta cheesecake with fruit compote

White chocolate creme brulee with fruits of the forest

Mango and prosecco mousse topped with passion fruit coulis

Tiramisu - Espresso and liqueur soaked sponge, topped with mascarpone and cocoa.

Sticky toffee - served with a warm toffee sauce and vanilla ice-cream

Panna Cotta - a light vanilla creamy dessert, served with mixed berry compote