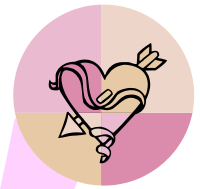


Valentines Day At Cardosi's Tuesday 14th February 2012

£25.95 per person Served from 5pm till 9.30pm
Glass of Prosecco and basket of Italian bread on arrival.



Menu

Zuppa Di Carrote E Mascarpone

Buttered carrot and mascarpone soup.

Bruschetta Luciana

Toasted Italian bread with prawns sautéed in garlic butter, fresh chilli and white wine.

Salumi Misti Di Toscana

Selection of Tuscan cured meats served with balsamic dressed rocket leaves, olives and chilli jam.

Crostini Caprino Rosso

Crostini topped with cherry tomatoes, grilled goats cheese and caramelised onion, served on rocket leaves dressed in balsamic glaze.

Cappesante Scozia

Grilled Orkney scallops wrapped in Parma ham, served in a walnut encrusted shell with finely shredded apple and celery and drizzled with a grain mustard and honey vinaigrette.

Funghi Ripieni

Fresh button mushrooms stuffed with mozzarella and basil, deep fried in breadcrumbs and served with garlic mayonnaise.



Scallopina Di Vitello

Escalopes of veal cooked in a delicate white wine, garlic and cream sauce resting on a bed of baby spinach.

Petto D'Anatra

Sliced pan fried breast of duck, resting on a potato fondant, finished with a red current and berry jus.

Filetto Di Sogliola

Fresh fillets of lemon sole filled with a smoked haddock mousse and served with a white wine, cream and fresh mussel veloute.

Penne Alfredo

"Cardosi's Classic", penne pasta with char-grilled chicken pieces in a sauce of tomato sugo, basil pesto and cream (can be served with mushrooms instead of chicken if desired).

Linguine Ravello

Linguine pasta tossed together with king prawns and scallops in a classic pesto dressing.

Pollo Santino

Pan fried breast of chicken stuffed with goats cheese, resting on creamy mash potato and served in a sauce of sundried tomatoes, white wine and fresh sliced peppers.

Bistecca Di Manzo (£4 Supplement)

8oz sirloin with either a creamy peppercorn or pancetta and gorgonzola sauce.



Tiramisu Frangelico

Homemade tiramisu served with a Frangelico cream and walnut brittle.

Meringue Ai Frutti

Homemade meringue topped with a mixed berry cream, served with raspberry ripple ice cream and a mixed berry coulis.

Gelato Caramello

Italian vanilla ice cream served with hot caramel sauce and crumbled tablet.

Formaggi Misti

Selection of Italian cheeses served with oatcakes, celery and a fruit chutney.



Fresh Filter Coffee & Homemade Macarons.

