



## Starters

### Zuppa della passione V

Smooth and velvety beetroot soup served with soured cream and fresh dill

### Frittura Cupido

Fried crispy calamari and white bait served with a wedge of lemon, sweet chilli sauce and our homemade salsa tartara


### Insalata Batticuore V

Sliced mozzarella and fresh tomato on a bed of Italian rocket leaves, all set off with salt, black pepper, oregano & drizzle of homemade basil pesto


### Funghetti Dolci

Flat mushrooms stuffed with melted goat's cheese and Parma ham, served on a bed of Italian leaves with drizzles of balsamic reduction & extra virgin olive oil

### Bruschetta Principessa VG



Slices of home-made ciabatta bread toasted and topped with chopped tomato, garlic, red onions, extra virgin olive oil and fresh basil



## Main courses

### Pollo Amore Mio



Grilled chicken breast in a creamy garlic, thyme and mushrooms sauce. Served with Tuscany potatoes

### Spigola Primo Bacio (extra 5.00)

Grilled fillets of sea bass with purple olives, capers, cherry tomatoes and fresh mint in a white wine sauce. Served with mixed salad

### Bistecca Peperina (extra 5.00)

Chargrilled 10oz sirloin steak in a creamy green peppercorn sauce.

Served with gourmet fries

### Penne San Valentino

Penne pasta with king prawns and chicken breast pieces in a creamy white wine and tomato sauce

### Ravioloni Coccolosi V



Giant ravioli stuffed with creamy burrata cheese and spinach served with sautéed porcini mushrooms, grounded black truffles and shavings of Parmesan cheese.



### Rigatoni Rose Rosse VG

Rigatoni pasta with semi-dried tomatoes, aubergines, purple olives, garlic, chilli, basil, toasted breadcrumbs and extra virgin olive oil

### Pizza Baci E Abbracci



Tamburino's unique creation of half pizza, half calzone. Tomato, mozzarella and salami on the inside, and tomato, mozzarella, ham, mushrooms and red onions on the outside. (Ask the waiter for the vegetarian option)



## Desserts

Tiramisu, Raspberry Panna cotta, White Chocolate Profiteroles, Ice cream/sorbets

**2 Courses £ 24.95 pp**

**3 Courses £ 29.95 pp**

Should you have specific dietary requirements, please ask a member of the staff for more details

before you order V, VG, GF, DF available upon request when possible

V Vegetarian VG Vegan GF Gluten free DF Dairy free

A discretionary 10% service charge will be added to the final bill, this charge is entirely optional and goes directly to the staff

