

# Cecchini's

FAMILY RESTAURANT & BAR

## Valentines Menu

### STARTERS



#### ZUPPA DI GIORNO

Hot and Fiery Tomato soup.

#### BON BONS

Homemade haggis bon bons, served with a peppercorn sauce & garnished with salad.

#### AMORE CALAMARI FRITTI PICCANTI

Crispy fresh golden calamari with spiced paprika and chilli crumb served on a bed of salad leaves with a zesty lemon mayo dip.

#### FUNGHI PASSIONE ALLA CREMA (V)

Sautéed button mushrooms in a rich, velvety cream sauce with garlic, shallots, and white wine. Served with our fresh garlic bread.

#### TEMPURA DI POLLO D'AMORE

Crispy golden battered chicken pieces served with a delicate sweet chilli dipping sauce and fresh salad with house dressing.

#### LA NOSTRA DOLCE VITA FOR 2

Celebrate love and indulge in "our sweet life" with a special valentine's platter. Enjoy crispy mozzarella sticks, golden chicken tempura, warm garlic bread and our signature haggis bon bons featuring a velvety peppercorn sauce and indulgent dips.

### MAINS



#### SALMON AL DIAVOLO

A salmon fillet rubbed with our fiery Cajun spice blend and pan seared until perfectly flaky. Served with tender broccoli stems and fragrant rice.

#### INCANTO DI POLLO

Enchant the senses with our Parma ham wrapped stuffed chicken, filled with mozzarella, pepperoni and basil served with garden fresh market veg and Napoli sauce.

#### FESTA DI MANZO

Succulent flame grilled 6oz beef patty topped with crispy bacon and melted mozzarella, all nestled in a toasted brioche bun. Finished with crispy lettuce, fresh tomato and our home-made relish. Served with pepperoni fries.

#### RIB EYE STEAK (SUPPLEMENT £8)

Celebrate the season of love in style. Tender rib eye steak grilled exactly to your liking served alongside juicy tomatoes, sautéed mushrooms, crispy home-made onion rings and golden fries. Complete the experience with your choice of peppercorn sauce, classic Diane sauce or upgrade even further to a luxurious surf and turf with succulent tiger prawns.

### RISOTTO DELL'AMORE

Warm hearts this Valentine's season with our creamy arborio rice, delicately simmered in a fragrant broth and finished with a swirl of cream and parmesan. Personalise your plate by one of the options.

### VEGETARIAN DELIGHT RISOTTO

Mushroom and baby spinach

### SEAFOOD INDULGENCE RISOTTO

Tender haddock, leeks, onions in a creamy sauce.

### SPAGHETTI CARBONARA

Celebrate the heart of Italian flavour with our signature and most popular dish. Rich creamy sauce, smoky bacon, parmesan and a touch of pepper.

### SPAGHETTI CON PEPPERONCINO (V)

Onions, garlic, chilli's in our house sauce.

### PIZZA LOVE

Cheese, tomato, cajun chicken, peppers, onions, chilli

### DESSERTS



#### TIRAMISU

Layers of our home-made espresso soaked lady fingers and velvety mascarpone dusted with cocoa for a smooth, seductive finish.

#### CECCHINI SUNDAE

3 scoops of vanilla, strawberry and mint ice cream with home-made crushed meringue, fresh cream and raspberry coulis.

#### CHOCOLATE FUDGE CAKE

Rich layers of moist chocolate cake enveloped in a velvety fudge, served warm for the ultimate indulgence. A sweet finale to a savour.

#### LOVERS CHEESECAKE

Imagine the tangy, chocolate flavours of a red velvet cheesecake. Its a pleaser through and through.

### COCKTAILS



#### THE PINK LADY

Vodka, tequila rose, grenadine and cranberry ..... **£7.95**

#### THE PROPOSAL

Prosecco, peach schnapps, lemon juice, puree and sugar syrup ..... **£7.95**

**3 COURSES - £30**



[www.cecchinis.com](http://www.cecchinis.com)