

VALENTINES DAY MENU
2 COURSE - £19.95 PER PERSON
3 COURSE - £24.95 PER PERSON
SITTINGS: 6.00, 6.30pm, 8.00 & 8.30pm

TO START

Soup of The Day

(With homemade bread)

Woodstone Oven Baked Tear & Share Breads

(All served with a selection of oils & tapenade)

Strangford Mussels

(Tomato Bread, garlic & white wine cream with chives)

Tomato & Roast Pepper Bruschetta

(Baby tomato & roast pepper, pesto, mozzarella & toasted pine nuts)

Grilled Goats Cheese Crostini

(Caramelized red onion, pancetta, rocket & balsamic reduction)

MAIN COURSE

Mama's Salad

(Torn devils chicken, sweet peppers, olives, sun dried tomato & chilli oil)

Tagliatelle alla Crema di Pollo al Vino Bianco

(Corn-fed chicken, tagliatelle, spinach, pancetta, peas, mushroom & white wine cream)

Herb Gnocchi

(Peas, wild mushroom, truffle cream & parmesan) (V)

Margherita

(Simply mozzarella & tomato with choice of any two toppings)

Pan Fried Spigola

(Sea bass, tomato, Shell-fish, white bean broth & braised fennel & chilli)

Filetto di Maiale Arrosto

(Roasted fillet of pork, herb gnocchi, peas, wild mushroom & truffle cream)

Today's Risotto

(Please Ask Server)

SIDES DISHES/EXTRAS

Oven roast potato with oil & rosemary or Seasonal greens with parmesan

3.50

DESSERTS

Pannacotta

(With fruit compote & rosini biscuits)

Tiramisu

(With chocolate shaving & morello cherries)

Sicilian Lemon Tarte

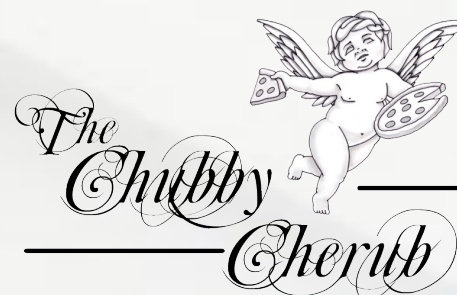
(With marscapone cream)

Dessert of the Day

(Ask server)

Ice cream

(With berry compote)



A discretionary 10% service charge is applied to all tables of 4 or more.

All cards incur a 70p transaction fee.

Book online at: www.ampmbelfast.com