

The Casa Hotel's

SAPORI DI CASA

RISTORANTE ITALIANO



Valentine's Day

14.02.2025 - 15.02.2025

MUSIC



FOOD



LOVE

£49.95PP

A 3 COURSE DELIGHT WITH
A LIVE SINGER

OPEN FROM 5:30PM

*UPGRADE TO £54.95 PER PERSON WITH A GLASS OF
PROSECCO*

Booking is essential
call 01252873275 or email
info@saporidicasa.co.uk

*** £15 Deposit pp required when booking ***

THE
CASA

Valentine's Day

OVERNIGHT STAY

£199 PER COUPLE

AVAILABLE 14/02/25 AND 15/02/2025

INCLUDES:

3 COURSE SIT DOWN MEAL WITH A LIVE SINGER

OVERNIGHT STAY IN A ROMANTIC DECORATED ROOM WITH
BREAKFAST THE FOLLOWING MORNING

A COMPLIMENTARY BOTTLE OF PROSECCO FOR THE ROOM



* £50 DEPOSIT REQUIRED WHEN BOOKING *



Valentine's Menu

Menu Di San Valentino

PRIMI- *Starters*

AUTHENTIC ITALIAN VEGAN MINESTONE ZUPPA (VG)

A medley of seasonal vegetables, al dente pasta in rich savoury tomato broth, aromatic herbs & garlic

AFFETATI MISTI

Selection of cured meats, mozzarella, toasted sourdough breadsticks and pickles antipasti

PAN FRIED SCALLOPS

Grilled asparagus with a creamy saffron sauce

GRILLED MEDITERRANEAN BRUSCHETTA (V)

Grilled aubergines, zucchini, peppers, goats cheese & basil pesto

GARLIC CHILLI PRAWNS

A rich & creamy tomato sauce

SORBET

Champagne Sorbet

SECONDI- *Mains*

HOMEMADE RAVIOLI DI PESCE WITH LOBSTER SAUCE

Red heart-shaped fish ravioli in a creamy lobster sauce

BISTECCA ALLA GRIGLIA

Grilled 10oz grass fed sirloin steak, roasted potatoes, seasonal vegetables and either mushroom sauce or peppercorn & brandy

SLOW COOKED SHANK OF LAMB

A mint and veal jus served with seasonal vegetables & dauphinoise potatoes

CHICKEN STUFFED WITH FETA, SPINACH & SUNDRIED TOMATOES

Served with roasted potato, seasonal vegetables & thyme jus

PAN FRIED SEA BASS FILLET

Pan fried Sea Bass with pea puree, seasonal vegetables & baby new potatoes with butter and herbs

VEGAN LASAGNE

With a mixed garden salad & baby new potatoes



Valentine's Menu

DESSERTS

PISTACHIO TIRAMISU

WHITE VELVET DISARONNO
CHOCOLATE MOUSSE
with white chocolate shavings

VEGAN MANGO & COCONUT
PANNACOTTA (VG)

AFFOGATO AL CAFE
Italian vanilla ice cream with espresso
coffee

CHOCOLATE BROWNIE
STRAWBERRY CHEESECAKE

DESSERT COCKTAILS – £8.95 SUPPLEMENT



TIRAMISU MARTINI

VODKA ESPRESSO MARTINI

TEQUILA ROSE KISS

