

St Valentine's Menu

Three Courses £24.95 per person

Two Courses £20.95 per person

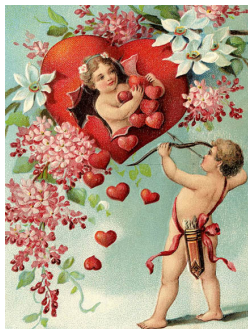
Check out our fantastic Cocktail or
Prosecco Cocktails from our menu

A poem of love from me to you!

You Brought me sunshine
when I only saw rain.
You brought me laughter
when I only felt pain.

A million stars up in the sky
one shines brighter I can't deny
A love so precious a love so true
a love that comes from me to you..

L is for 'laughter' we had along the way.
O is for 'optimism' you gave me every
day.
V is for 'value' of being my best friend.
E is for 'eternity,' a love that has no end.



ALDUOMO
THE DOME
Italian Restaurant

V Vegetarian Dish

VE Vegan Dish

GF Gluten Free

N Nut present

We do carry gluten free pasta.

10% service charge will be added to the final bill

MENU

GF VE INSALATA ALLA GRIGLIA

Grilled aubergine, zucchini & peppers served on a bed of salad

SALMONE DI SCOZIA AFFUMICATO

Scotch oak smoked salmon served with brown bread & butter.

COPPA DI GAMBERONI

Large Prawns served with mary rose sauce and brown bread

GF BRESAOLA CUPIDO

Valtellina cured beef with rucola with cherry tomatoes & ricotta cheese.

VE VELLUTATA AMOROSA

Cream of leek & potatoes with crispy heart Croutons

GF COZZE ALL'ACQUA PAZZA

Fresh mussels cooked with black pepper white wine and aqua di mare

GF ANTIPASTO MISTERO

Parma ham, salami mortadella slices with grilled aubergine and mozzarella

V CREPPELLE ALLA PARIGINA

Pancakes filled with ricotta spinach topped with tomato and bechamel

GF SALMONE E GAMBERONI*

Salmon fillet cooked with butter flyed king prawns pan fried in white wine sauce

GF POLLO DELLA PASSIONE *

Chicken breast cooked in double cream and mushrooms

GF CROSTATA DI AGNELLO*

Rack of lamb roasted pink with gravy juice served with puree potatoes with spring onions.

GF BISTECCA DON GIOVANNI *

8 oz Sirloin steak grilled with a pink peppercorn sauce on the side.

***PATATE E LEGUMI DI STAGIONE**

Roast Potatoes & seasonal vegetables

GF V RISOTTO AI FUNGHI DI BOSCO

Rice cooked with mixed wild mushrooms with saffron & vegetable stock.

VE FUSILLI ALLE MELANZANE

Pasta twists with egg plant, tomato garlic and chilli.

VE PENNE PEPERONATA

Pasta quills peppers corugetters aubergine tomato, onions garlic and chilly

V TORTELLONI EST

Pasta parcels filled with ricotta & spinach with mushrooms and cream

LINGUINE ALLA LUCIANO

Linguine with clams, mussels, prawns, walnuts, a hint of garlic and chilly

LINGUINE ALLA AMALFITANA

Special noodles with mixed seafood and calamari, mussels, baby prawns and clams and cherry tomatoes.

V PIZZA CAPRINO

Tomato, mozzarella cheese tomato onions olives and rocket

PIZZA SALSICCIA E FRIARIELLI IN BIANCO

Mozzarella with sausage, Italian Broccoli without tomato

VE PIZZA VIRGINE

Tomato, grilled aubergine, rocket tomatoes peppers artichokes mushrooms and olives

TRIO D'AMORE (to share)

Home made Italians style trifle, banoffie torta, profiteroles with whipped cream and chocolate & toffee with heart shaped biscuits

VE SORBETTO DEL CUORE

Italians mango, orange and blackcurrant sorbet

V N PASSIONE AL COCCO.

Three Scoops of coconut ice cream with roasted almonds & mango puree

VE TORTA DI CIOCCOLATO E LAMPONI

Vegan chocolate pastry smothered with vegan dark chocolate ganache studded with raspberries, filled with freeze dried raspberries and served with vegan salted caramel ice cream.

TORTA AL LIMONE

Home made cheese cake, layer of sicilian lemon candied lemon orange peel drizzled with raspberry coulis & dusted with sugar

FONDENTE AL CIOCCOLATO

Chocolate soufflé with a liquid chocolate centre served warm with cocunut ice cream