

Pianillo

Be My Valentine

PIANILLO VALENTINES MENU 3 COURSE MEAL

STARTERS

Scallops

Served with garlic, chilli, white wine sauce with spinach

Antipasto Mix

Parmaham, Salami Napoli, Bresaola with mix grill vegetables.

Bruschetta

Toasted ciabatta bread topped with fresh tomato, olive oil, garlic, fresh basil & balsamic glaze vinegar.

Gamberoni

Black tiger king prawns cooked with garlic, butter, chilli & white wine.

MAIN DISHES

Grilled lamb cutlet

Served garlic chilli rosemary, wine sauce roasted potatoes

Crab Ravioli

Served chives cream sauce.

Grilled tuna steak

Served garlic capers anchovies chopped tomatoes sauce & vegetables.

Tagliatelle Floriana

Chicken, Mushrooms, leeks & mascarpone in creamy sauce

DESSERTS

Our Signature Tiramisu (Homemade)

Crème Brûlée (Homemade)

Lemon Cheese Cake (Homemade)

Chocolate Fudge Cake with Vanilla Ice Cream

