

A romantic candlelight dinner for two. In the foreground, a pizza with fresh basil, tomatoes, and cheese sits on a dark stone plate. To its right, a plate of spaghetti with tomato sauce and cheese is garnished with fresh herbs. A tall, elegant wine glass filled with red wine stands prominently in the center. In the background, a lit candle in a dark, ornate metal holder casts a warm glow. The setting is a dining table with a white tablecloth, and a person's hands are visible in the background, suggesting a shared meal.

Chianti

THREE COURSE CANDLELIGHT
DINNER FOR TWO

Drinks (*choose two*)

Mocktails

Virgin Sangria
Fruit Punch
Mint & Ginger
Guava Picante
Mint Lemon Blush
Crimson Apple

Cocktails

Red Wine Sangria
White Wine Sangria
Rose Sangria

Appetisers (*choose two*)

Zuppa Di Minestrone ●●

A hearty root vegetable soup simmered with Italian herbs and finished with a drizzle of extra virgin olive oil. Optional add on: Chicken

Crema Di Funghi ●●

A warm, creamy mushroom soup infused with garlic and herbs.
Optional add on: Chicken

Insalata Di Caesar ●●

Crisp romaine, iceberg lettuce, parmesan, a drizzle of extra virgin olive oil, finished with caesar dressing.
(veg / chicken / chicken & bacon)

Cheese Garlic Bread ●

Garlic flatbread topped with fresh mozzarella.

Garlic Bread Del Chianti ●

Garlic flatbread with jalapeño, smoked ricotta and caramelised onion.

Mozzarella Fritta ●

Crispy, fried mozzarella served with spicy cocktail sauce.

Funghi Al Forno ●

Oven-baked mushrooms layered with garlic, parsley and breadcrumbs.

Melanzane Avvolte Con Ricotta ●

Eggplant rolls filled with homemade ricotta mousse and mozzarella, in a rich sicilian tomato sauce.

Funghi Aglio Olio Di Sicilia ●

Mushroom sautéed with olive oil, garlic and red chillies.

Calzone ●

Mini calzones with a crisp crust and molten mozzarella and tomato filling, served with a pomodoro sauce.

Pollo Fritti ●

Crispy fried chicken strips served with spicy cocktail sauce.

Pesce Fritti ●

Crispy fried fish served with spicy cocktail sauce.

Main Course (*choose two*)

Spaghetti Alla Napoletana ●

A classic favourite featuring spaghetti tossed in a bright tomato sauce with basil and extra virgin olive oil.

Spaghetti Aglio E Olio ●● (Classic, Mixed Veg, Chicken)

A staple with spaghetti sautéed in garlic, olive oil and chilli, finished with fresh herbs.

Linguine All'arrabbiata ●

Linguine tossed in a spicy Arrabbiata sauce with garlic, chilli and seasonal vegetables, finished with parmesan.

Pasta Alfredo ●

Pasta in a velvety parmesan cream sauce, rich, smooth, and delicious. Choice of veg or chicken. Choice of penne or fusilli.

Ravioli Del Chianti ●

Handmade ravioli filled with spinach and ricotta, finished with warm butter, sage and parmesan. Choice of sauce: butter and parmesan cheese or smoked cheese, mushroom and cream.

Fettuccine Rosata ●

Fettuccine tossed with garlic, bell peppers and sun-dried tomatoes in a rich pink sauce (tomato cream sauce).

Ravioli Di Pollo E Funghi Con Rosata ●

Homemade ravioli filled with chicken, mushroom and mascarpone, finished in a pink sauce (tomato and cream sauce).

Pesto Di Spaghetti Con Burrata E Pomodoro ●

Spaghetti tossed in a rich, creamy pesto sauce, topped with juicy tomatoes, fresh burrata cheese, and a sprinkle of parmesan.

Gnocchi Al Forno ●

Soft potato gnocchi baked in tomato sauce with melted mozzarella.

Cannelloni ●●

Homemade cannelloni filled with spinach and ricotta, baked in tomato sauce with melted mozzarella. Option of vegetarian or chicken.

Lasagne ●●

Layered pasta baked in a rich Bolognese sauce, finished with creamy béchamel and melted cheese. Choice of vegetarian or chicken.

Pollo Del Chianti ●

Grilled chicken breast in a creamy sauce with mushrooms, smoked ricotta, sun-dried tomatoes and baby spinach, served with vegetable ragù and mashed potatoes.

Parmigiana Di Pollo ●

Crispy breaded chicken breast topped with rich tomato sauce, melted mozzarella, and parmesan.

Pollo Al Ripieni ●

Chicken breast filled with mozzarella, haricot beans, sun dried tomato and sage, sautéed in olive oil and served with rosemary potatoes and grilled vegetables.

Dessert (*choose one*)

Tiramisu ●●

Soft coffee-soaked sponge layered with mascarpone and cocoa, served with almond biscotti. Choice of classic or eggless.

Bomba Di Cioccolato ●

Warm chocolate cake with a molten centre, served with cold vanilla ice cream.

Pannacotta ●

Silky vanilla bean cream set smooth, served with berry compote and seasonal fruits.

Cheesecake Al Mirtilli ●

Creamy baked cheesecake on a buttery biscuit base, topped with blueberry compote.

Torta Limone Del Chianti ●

Rich lemon cake finished with a dusting of powdered sugar, and served with a scoop of vanilla ice cream.