

14 Feb

VALENTINE'S

Exclusive Valentine's Menu  
designed by executive chef

Daniele B.

I LOVE  
A BIT OF  
*moda'*

£34.95 per person

three courses of indulgence

[www.modarestaurant.co.uk](http://www.modarestaurant.co.uk)

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CREATED SPECIALLY FOR THE OCCASION  
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AN EXPERIENCE TO REMEMBER...

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# VALENTINE'S MENU <sup>2012</sup>

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## PRIMI

### Rosa Carpaccio

Thinly sliced fillet of beef marinated with olive oil and lemon mustard, served with rocket salad, sliced mushroom and parmesan shavings

### Zuppa Di Pomodoro Con Turbante Di Melanzana ✓

Cold tomato soup with celery, onion and pernod liqueur, served with hot aubergine timballo and deep fried mozzarella pearls

### Gamberoni Alla Crema Di Cannellini

Panfried tiger prawns with garlic, sage and rosemary laid on a bed of cream of cannellini beans with crispy courgette

### Pollo Croccante Con Mango E Fagiolini

Diced cubes of chicken breast marinated with sesame seeds, paprika and rosemary served on fresh mango and French beans, finished with dressing

### Mousse Di Parmigiano Con Pere Al Vino Rosso ✓

Parmesan mousse quenelles served with fresh pear and red wine marmalade accompanied with sfogliatine bread

## SECONDI

### Contro Filetto All Aceto Balsamico

Medallion of beef cooked medium with balsamic sauce and fresh strawberries, served with parmesan mousse and barilotto potatoes

### Risotto Pera E Taleggio ✓

Arborio rice cooked with butter, shallots, hazelnuts, rosemary and taleggio cheese, served with caramelized pears

### Petto D Anatra Ai Tre Momenti

Sliced duck breast cooked medium served on a bed of lamb's lettuce and potato carpaccio with walnut mousse, clementine salsa and fresh pear marmalade, accompanied with grilled vegetables

### Fagottino Di Pollo

Pancake parcels filled with chicken breast, onion, spinach and parmesan, served with a tomato, bechamel, chilli and grouvier cheese sauce, accompanied by ricotta cheese gnocchi

### Brodetto Di Mare Con Gnocco Di Ricotta E Baccala

Steamed cubes of fresh cod served with vine tomato fillets, ricotta cheese quenelles and home made bread sails

### Filetto Di Tonno Rosso In Camicia Da Pancetta

Medallion of fresh swordfish wrapped with pancetta and cooked medium, served with white wine sauce, aubergine puree and confit of pachino cherry tomatoes with crispy aubergine

## DOLCI

### Aspic Di Arancia Con Zabaione Al Moscato E Spuma All Anice

Fresh orange segments served with nutmeg zabaglione and star anise foam

### Tartare Di Mele Golden Con Cialda Croccante E Salsa Al Porto

Golden apple cubes topped with crispy cialda and served with a delicate port sauce, decorated with chocolate vanilla stick

### Tortino Al Cioccolato Dal Cuore Morbido Con Salsa All Arancia

Chocolate fondue filled with white chocolate and served with fresh orange cream

### Panna Cotta Al Caramello Con Streussel

Creamy caramel panacotta served with crispy streussel

### Dolce Sorpresa Al Limoncello

Surprise dessert made with Limoncello lemon liqueur