



cini

Join us for an elegant, intimate and
nostalgic Valentines celebration on
Saturday 13th and Sunday 14th
February 2010





Enjoy an intimate evening at Cini with our lovingly selected set menu and live piano accompanied vocalist.

As we're only serving one sitting on each of the two evenings, you'll have all the time in the world to relax, enjoy a beautifully prepared meal and bask in the romantic, music filled atmosphere we'll be creating for you.

There's also an opportunity to take advantage of Cini's romantic weekend offer. Dine from our set menu, stay in one of our contemporary guest rooms and enjoy a delicious breakfast the following morning... All for only £150 per couple.

As we're making this evening even more special than in previous years by only hosting one relaxed sitting per evening, please book as early as possible to avoid disappointment.

We really do hope you'll join us and allow Cini to make your Valentine's Day celebrations extra special.

Andrea Paduano
Proprietor

Cini, 26 High Street, Enderby
Leicester LE19 4AG

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E: bookings@cinirestaurant.co.uk

Please note when making reservations...
£10.00 non refundable deposit per person is required at the time of the booking. A service charge of £2.50 per person will be added to bills for parties of six people and over. This is paid directly to the staff and gratefully received.

THE MENU...

OSTRICHE GRATINATE

Fresh oyster gratin with cheese sauce and spinach, topped with caviar quenelle.

or

CICORIA STUFATA (V)

Belgian chicory braised with olives, capers and onions, on tomato coulis.

or

PROSCIUTTO DI CINGHIALE

Wild boar ham on green fennel and mustard leaves with truffle oil.

SOGLIOLA CON CREMA DI PISELLI

Fillets of sole on creamed peas, served with garlic crostini.

or

INVOLTINI DI VITELLO CON ZUCCHINI E SCAMORZA

Veal escalope rolled with courgettes with a smoked mozzarella and rosemary sauce.

or

GNOCCHI TRICOLORI (V)

Potato dumplings served in a wild mushroom and cream sauce with parmesan gratin.

MILLEFOGLIE CON CREMA ALLA VANIGLIA E LIMONE

Mille-feuille (vanilla slice) and lemon cream patissiere with a pistachio sauce.

or

PANNA COTTA AL CIOCCOLATO

Chocolate panna cotta with white chocolate mousse and orange zest.

or

SELEZIONE DI FORMAGGI

Parmesan and dolcelatte selection served with pears, celery, home made chutney and biscuits.

£45.00 per person



Images show Anita Ekberg and Marcello Mastroianni
starring in Federico Fellini's 1960 screen classic
'La Dolce Vita'

