

NEW YEAR'S EVE

EXCLUSIVE MENU FROM 6.30PM
3-COURSES £49.95 INCLUDING A
GLASS OF ITALIAN FIZZ

STARTERS

Fish cake

Homemade cod and salmon spicy fish cakes with fresh sweet chili jam (GF)

Caprese

Tomato and mozzarella slices, topped with extra virgin olive oil & balsamic (GF)

Involtini Di Zucchine

Grilled zucchini stuffed with ricotta e basil, topped with tomato & mozzarella (GF) (V)

Prosciutto e melone

Parma ham & fresh melon served with mix leaves salad

Insalata Di Polpo

Marinated octopus served on a bed of mix salad (GF)

MAIN COURSE

Involtino di Spigola

Seabass fillet stuffed with zucchini, carrots & bacon, served on a bed of parmesan mash (GF)

Cervo Della Cassa

Slow cooked blade of beef, creamy mash potatoes, glazed carrot, baby onions and rich red wine sauce

Medaglioni Al Pepe Verde

Medallions of pork fillet steak cooked in a red wine sauce, green peppercorn, cream & brandy sauce

Pollo Ripieno

Chicken breast, sun dried tomatoes, parmesan & mozzarella, served in a bed of Napoli tomato cream sauce (GF)

Risotto gamberetti e mela verde

Arborio rice cooked with prawns & green apple, a touch of cream and parmesan shavings (GF)

Lasagna Vegetariana

Layers of pasta, oven baked with seasonal vegetables, béchamel & cream, topped with parmesan and mozzarella cheese (V)

Penne Pugliese

Pasta with mushrooms, light pesto & nuts, sautéed with cream (V) (GF available)

DESSERTS

Tiramisu

Layers of Savoiardi biscuits soaked with espresso coffee, coffee liqueur, marsala and rum, layered with mascarpone and cream, and sprinkled with cocoa.

Vanilla Panna Cotta

Vanilla panna cotta topped with seasonal berries and cullies.

Chocolate Fudge Cake

Hot chocolate fudge cake served with chocolate sauce and cream, or ice cream.