

NEW YEAR'S EVE MENU

£90 Per Person

Glass of Prosecco on Arrival

SALMONE AFFUMICATO

Scottish smoked salmon, Norwegian prawns
served with Marie rose sauce

BRIE ALLA GRIGLIA

Brie cheese wrapped in Parma ham, grilled, topped with onion chutney
served on a bed of salad

FRITTO MISTO

Selection of calamari, crab cake, king prawns
served with sweet chilli & tartar sauce

CAPELANTE E CHORIZO

Seared scallops served on slices of chorizo, drizzled with basil olive oil

PROSCIUTTO CAPRESE

Parmaham, mozzarella, olives, rocket salad & basil dressing

GAMBERONI E CAPELANTE AURORA

Scallops and prawns with garlic, chilli, white wine, tomato & touch of cream

PORTOBELLO DOLCELATTE (V)

Flat field mushrooms topped with Italian blue cheese, on a bed of rocket salad

FILETTO DI MANZO

8'oz grilled beef fillet served with choice of pepper or blue cheese sauce

CARRE D'AGNELLO

Roasted rack of lamb served with rosemary, garlic & red wine jus

RIB EYE

10oz, 30days aged Aberdeen angus rib-eye steak grilled,
served with choice of garlic butter, parsley or peppercorn sauce

GRIGLIATA MISTA DI PESCE

Grilled Salmon, sea bass, scallops, king prawns, with garlic butter, parsley and white wine

CODA DI ROSPO

Monkfish wrapped in Parma ham cooked in a creamy sauce, parsley,

IPPOGLOSSO MEUNIÈRE

Halibut with king prawns, garlic butter white wine sauce, & parsley.

RISOTTO E ASPARAGI (V)

Arborio rice with mix mushrooms, asparagus, Parmesan cheese & topped with rocket salad

POLLO RIPIENO

Fillet of chicken filled with brie, wrapped with Parma ham, served in cream white wine sauce

SIDE ORDERS

French Fries - Dauphinoise Potatoes - Roasted Patatoes - Seasonal Vegetables,

TIRAMISU (n)

Traditional homemade Italian dessert with coffee and Amaretto liqueur

TORTA DI MELE (n) (v)

Traditional Italian apple pie, served warm with a scoop of vanilla ice cream

TORTINO AL CIOCCOLATO (n) (v)

Warm chocolate cake served with vanilla ice cream

TORTA FRUTI DI BOSCO(n)

Baked Cheesecake, served with homemade forest fruit sauce

FORMAGGI ASSORTITI

Selection of classic Italian cheeses, served with celery, grapes & biscuits

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available on request We will take reasonable steps to prepare your meal safely, although

we cannot guarantee a completely allergen-free environment or products