

NEW YEAR'S EVE MENU

£75.00 PER PERSON

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

INSALATA CAPRESE (V)

Tomatoes mozzarella salad with basil pesto

GAMBERONI E CAPESANTE THERMIDOR

Scallops and prawns with white wine cream
English mustard and parmesan cheese

PORTOBELLO DOLCELATTE (V)

Flat field mushrooms topped with Italian blue cheese

FILETTO DI MANZO

Grilled beef fillet served with choice of pepper or Diana sauce

CARRE D'AGNELLO

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

SOGLIOLA ALLA MUGNAIA

Grilled Dover sole with garlic, butter, parsley and white wine

BRANZINO ALLA GRIGLIA

Grilled fillets of sea bass topped with basil tomato chutney

RISOTTO FUNGHI E ASPARAGI (V)

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

POLLO RIPIENO

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

TIRAMISU (n)

Traditional homemade Italian dessert
with coffee and Amaretto liqueur

CARAMEL BROWNIE DECADENCE (n) (v)

Belgian chocolate truffle mousse centered with soft caramel on sticky brownie,
finished with chocolate ganache

TORTINO AL CIOCCOLATO (n) (v)

Warm chocolate cake served with vanilla ice cream

TORTA BRULEE

Ricotta and mascarpone cheese cream, caramel, covered with creme brulee(n)

FORMAGGI ASSORTITI

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

SIDE ORDERS

French Fries - Dauphinoise Potatoes - Roasted Potatoes - Seasonal Vegetables, Rocket Salad & parmesan

(n)(v) denote dishes which contain nuts or are suitable for vegetarians. Due to the presence of nuts in some products, there is a small possibility that nut traces may be found in any of our items. Please speak to our staff about the ingredients in your meal, when making your order. Thank you. Gratuities are left to your discretion A service charge of 10% will be added for parties of 7 or more.