

NEW YEARS EVE MENU

ANTIPASTO VERONESE

Parma ham, mozzarella, grilled vegetables, olives, served with garlic bread

TORTELLINO RICOTA E SPINACI

Tortellini filled with ricotta cheese, spinach, cooked in a creamy sauce

FUNGHI ALLA CREMA (V)

Mushrooms with Parmesan, garlic, white wine in creamy sauce, served with toasted bread

SAUTE FRUTTI DI MARE

Sautéed mussels, king prawns, cod, salmon in a garlic, parsley, onions, olive oil & white wine

TARTINE CON POLPA DI GRANCHIO

Crab meat coated with bread crumbs served with tartar sauce dip

GAMBERONI E CAPESANTE

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

CAPRESE (V)

Mozzarella, vine tomato, basil dressing

GNOCCHI SPINACI E DOLCELATTE (V)

Gnocchi with Dolcelatte cheese, spinach, in a creamy sauce

CARRE D'AGNELLO

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

FILETTO AL PEPE

8'oz Aberdeen Angus extra matured dry aged grilled beef fillet served with peppercorn sauce

GRIGLIATA DI PESCE

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

SALMONE THERMIDOR

Salmon fillet cooked with prawns, Parmesan, in a creamy sauce

LINGUINE LOBSTER

Half a lobster with linguine pasta, garlic, chilli, tomatoe and a touch of cream.

RIGATONI VEGETARIANA (V)

Rigatoni pasta with mushrooms, courgettes, peppers, garlic, tomato sauce

GNOCCHI CON SPINACHI E DOLCELATTE (V)

Gnocchi with Dolcelatte cheese, spinach, in a creamy sauce

POLLO TOSCANA

Fillet of chicken filled with onion, peppers & Italian sausage

POLLO MARE MONTI

Chicken strips with king prawns, mushrooms, tomato, garlic, chilli & touch of cream

SIDE ORDERS

French Fries - Roasted Patatoes - Seasonal Vegetables - Mix Salad - Rice

TIRAMISU (n)

Traditional homemade Italian dessert with coffee and Amaretto liqueur

CHEESECAKE (n)

Baked cheesecake served with forest fruit sauce

TORTINO AL CIOCCOLATO (n)

Warm chocolate cake served with vanilla ice cream

PANACOTTA

Homemade vanilla cream with mixed wild berries compote

TORTA DI CARROTE

Carrot cake made with pineapple, carrots, coconut & mixed spices, topped with cream cheese frosting & hazelnut, served with ice cream

FOOD ALLERGIES and INTOLERANCES

*Our food & drinks may contain allergens, If you have a specific food/drink allergen need, please inform us; we will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or products
Please speak to our staff about the ingredients in your meal, before making your order.*