

# New Year

## PRIMI - STARTER

### **Chefs fritto misto**

Crispy salt and pepper crust squid and tempura prawns, garlic mayo dip and fresh lemon.

### **Formaggi fritti V**

Deep fried crumbed brie cheese, served with a delicious cranberry sauce.

### **Antipasto speciale**

Chef's selection of the finest cured Italian meats, grilled vegetables, sun blush tomatoes, artichokes, chutney and crostini.

### **Salmone affumicato**

Superior smoked salmon rolled with mascarpone cheese and icelandic prawns, served with Marie rose sauce and fresh rocket.

### **Polpette pomodoro**

Homemade Italian meatballs in a rich tomato sauce with toasted focaccia, mozzarella, fresh basil and pesto Genovese.

### **Funghi pecorino V**

Melted goats cheese, spinach and mushrooms, served on toasted ciabatta bread with garlic, pesto and pine nuts.



**2023  
HAPPY  
NEW YEAR**

## SECONDI - MAIN

### **Pollo con tartuffo**

Chicken breast cooked in a creamy white wine sauce with mixed wild mushrooms, garlic, parmesan and truffle oil.  
(Served with mixed seasonal vegetables)

### **Pollo cacciatora**

Chicken breast cooked in a tomato sauce with garlic, onions, peppers, chorizo sausage, sun blush tomatoes, red wine & chilli.  
(Served with mixed seasonal vegetables)

### **Filetto di manzo**

Prime 10oz fillet steak cooked to your liking. Choose from peppercorn, Diane or spicy tomato and pepper sauce.  
(Served with mixed seasonal vegetables)

### **Tagliatelle con chorizo**

Pasta ribbons in a hearty tomato sauce with spicy chorizo sausage, chilli, garlic, red onion, cherry tomatoes and fresh herbs.

### **Sambuca salmone**

Fresh salmon fillet with prawns cooked in sambuca, cream, tomato and sage sauce served with parmesan mash and crispy tempura prawns.

### **Linguini con gamberoni**

Linguini pasta with king prawns and smoked salmon in cream, white wine and garlic with asparagus, cherry tomatoes, chilli and chopped fresh rocket.

### **Cannelloni spinaci V**

Pasta tubes filled with ricotta cheese and spinach baked in the oven with tomato, mozzarella and bechamel sauce.

## DOLCI - DESSERT

### **Lemon Meringue**

Lemon meringue roulade laced with dairy cream, with strawberry puree, lemon curd, candied lemon & Italian vanilla ice cream.

### **Red velvet cheesecake**

Red velvet sponge cheesecake topped with chocolate fudge and chocolate curls on a crunchy biscuit base.

### **Profiteroles Scuro**

Large soft choux pastries filled with chantilly cream and covered with a smooth chocolate cream with freeze dried strawberries.

### **Selezione gelato**

A selection of three mouth watering Italian ice creams including smooth cherry, chocolate and creamy vanilla ice cream.

Gluten free dishes available. Please speak to a member of staff if you have any food intolerance's or food allergies for alternative

Three courses of first class food prepared by executive chef *J. Nacer* accompanied with live music by international DJ Anthony Parella at £69.95 per person. Complimentary glass of prosecco at midnight.  
We require a deposit of £20.00 per person

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