

2019

PRIMI - STARTER

NEW YEARS EVE 2019

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 ciabatta, mozzarella, fresh basil and pesto Genovese.

Portabello bruchetta V

Grilled Portabello Mushrooms with goats cheese, garlic and fresh thyme, toasted ciabatta bread, pesto and balsamic glaze.

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)

Chicken & chorizo ravioli

Hearty pasta parcels of succulent chicken and Spanish chorizo in cream, tomato and basil sauce with sautéed asparagus.

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 e ricotta V

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

DOLCI - DESSERT

Trio speciale

A trio of smooth orange and vanilla creme brulee, salted caramel cheesecake and chocolate profiterole.

Lemon and raspberry tart

A zingy Sicilian lemon tart served with raspberry sorbet, fresh raspberries and irresistible chocolate mousse.

Chocolate fondant

Warm chocolate fondant with vanilla ice cream, biscuit crumble and fresh fruits.

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 and fireworks after midnight.
We require a deposit of £20.00 per person and pre-order of menu choices.

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HAPPY
NEW YEAR