

NEW YEARS EVE

3 courses @ £74.95pp (deposit req on booking & a pre order on the menu)

STARTERS

ZUPPA DEL GIORNO (v)

Homemade blended **vegetable** or **roasted red pepper** & **tomato** soup, served with crostini's

INSALATE DI GRANCHIO E GAMBERETTI

fresh marinated crab meat, baby prawns & smoked salmon combined with a touch of lemon mayonnaise served on a bed of lettuce

FUNGHI RIPIENE ALL'ITALIANA

Large oven-baked mushroom filled with ricotta, spinach, garlic, breadcrumbs, and Parmesan, seasoned with fresh herbs and a hint of nutmeg. Finished with a drizzle of olive oil and baked until golden.

CAPELANTE FESTIVE

fresh scallops sautéed with shallots, garlic & white wine, served on a bed of spinach & topped with crispy bacon

ARANCINI PICCANTE (v)

Traditional Sicilian rice balls blended with mozzarella, mixed veg & parmesan, coated in breadcrumbs & served with a slightly spicy tomato dip

MAIN COURSES

TAGLIATA DI FILETTO

Prime beef fillet tagliata topped with fresh rocket, cherry tomatoes & Parmesan shavings, drizzled with a balsamic glaze. Served with grilled mushroom & tomatoes with fries,

SPIGOLA AL FORNO

two fresh fillets of seabass oven roasted in white wine with garlic & cherry tomatoes, On a bed of sliced potatoes & Mediterranean vegetables

POLLO E MONTE BIANCO

Chicken breast filled with spinach, wrapped in pancetta & cooked in a garlic infused light creamy mushroom sauce

LAMB MEDITERRANEAN

Slow-braised lamb shank in a Mediterranean red wine & herb sauce, served on buttery mashed potatoes with mixed vegetables, finished with a rich lamb gravy

VEGETARIAN LASAGNE

Layers of fresh pasta sheets baked with roasted Mediterranean vegetables, rich tomato & basil sauce, and a creamy béchamel, finished with golden mozzarella and Parmesan

DESSERTS

Homemade tiramisu, **Italian profiteroles**, cheesecake of the day,