

NEW YEARS EVE 2016

Mamma Mia

£45 per person A deposit of £10 is required to book your table

CANAPES

Aperitivo di Ben Venuto

A glass of prosecco, rosemary focacia & olives

STARTERS

Carpaccio di Salmone e caviale

Finely sliced marinated salmon, toasted bread and prawns in a Mary Rose sauce

Toretta di Melanzane (v)

Layers of marinated grilled aubergine, mozzarella & tomato - baked in the oven. Served with tomato & pesto sauce

Antipasti di Terre (selection of antipasti)

2 slices of bruschetta with aubergine and chopped tomato topping. Selection of Italian cheese and salami

MAIN COURSE

Ravioli della mamma (v)

Spinach & ricotta filled pasta cooked in a wild mushroom cream sauce, cherry tomato and peas topped with parmesan shavings & nuts

Bistecca d'agnello

Lamb rump steak cooked in chianti wine sauce topped with chestnuts and served with mashed potato, green beans and carrots

MAIN COURSE

Orata in bella vista

Sea bream fillet cooked in white wine, cherry tomato, garlic and parsley, fresh clams, mussels and king prawn served with potato

Scaloppine di vitello

Veal escalope cooked in wild mushroom sauce, white wine and served with potato and vegetables

DESSERTS

Cheese Cake Frutti Rossi

Layers of marinated grilled aubergine, mozzarella & tomato - baked in the oven. Served with tomato & pesto sauce

Gelato Misto

Mixed ice cream served with cream and cialda

Banofie Pie

Homemade toffee and fresh bananas, topped with double cream & milk chocolate set on a digestive base

CHEESE BOARD

A selection of Italian cheese served with ciabatta bread

A 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL