NEW YEĂR MENU

Glass of Prosecco

Starters

Salmone Affumicato Smoked Salmon roll filled with philadelphia cheese and chives,

served with blackcurrant jam

Zuppa di Aragosta

Lobster Soup served with prawns and homemade bread

Cocktail di Gamberi

King Prawns served with lettuce and martini rosé sauce

💿 Melanzana Alle Italiana 🖤

Baked aubergine served with smoked cheese, basil pesto and rich tomato sauce

Arancini Siciliani

Deep fried safron rice balls in a ragu sauce, mozzarella and ham served in a tomato sauce

Polpette

Traditional meatballs in a rich tomato sauce served with homemade bread

Cozze Marinara

Pan fried mussels, chilli, garlic, fresh parsley, white wine and cherry tomato sauce. Served with home made bread

Salmone Pistacchio

oven roasted salmon fillet with

pistachio and asparagus sauce

and king prawns. Served with roasted potatoes

Branzino ai frutti di mare Two fillets of seabass, garlic,

king prawns, mussels, fresh herbs

and tomato sauce.

Served with roasted potatoes

Layers of beef, potato and

demi glass sauce

Millefoglie Steak

Mains

Tacchino Traditional Ovenbaked Turkey with orange served with pigs in blankets, vegetables and roast potatoes

Panciotti Melenza & Scamorza Fresh pasta filled with eggplant, smoked cheese, spinach and cremed parmisan (V)

Spaghetti Lobster

Spaghetti with fresh lobster, garlic, chilli, cherry tomatoes, king prawns & lobster bisque

Steak Tagliatelle

Flat egg pasta with chargrilled sirloin steak with herbs and butter and truffle oil

Dessert

Pandoro & Crema di Limoncello Tortino Cioccocato & Vanilla Ice Cream

Profiteroles

Cannolo Siciliano Delizia al Lemone

Limonchello from the House

🕸 2 Course £54.95

🕷 3 Course £59.95