



NEW YEARS EVE MENU

Starter

1. *Insalata di buffalo* Buffalo mozzarella, fresh tomatoes, roasted peppers drizzled with lemon and virgin olive oil.
2. *Insalata di isola* Grilled strips of sirloin steak in a rocket salad, avocado and walnuts. (vinegar dressing)
3. *Lobster* Half lobster topped with a julien of carrots, celery and onions and parmesan cheese.
4. *Pomodoro Ripiene* Beef tomato filled with tiger prawns, spring onions garlic and sweet peppers topped with parmesan cheese. (Baked in the oven)
5. *Crostini* Chabata bread topped with smoked salmon, drizzled with black olive dressing, served with salad of watercress and red onion.

Main Course

1. *Fillet Picante* Grilled beef fillet steak topped with spicy red wine sauce served in a bed of sauté leeks and fried courgette.
2. *Involtini di pollo* Chicken breast filled with bacon, onion, herbs and cheese in a mushroom cream and tomato sauce, served with grated potatoes and wrapped asparagus tips in bacon.
3. *Pesce dello chef* Grilled whole sea bass topped with caramelised onion in a balsamic vinegar (served with vegetables)
4. *Linguine all'Aragosta* Long pasta with lobster meat, clams, courgette in a white martini sauce.
5. *Risotto fantasia* Italian rice with scallops, leeks, chestnut mushrooms, tiger prawns, mascarpone cheese in a white wine sauce.
6. *Penne e Asparagi* Short pasta with bite size pieces of asparagus, broccoli, Oster mushroom in an aromatic mixture of garlic and herbs.

Desserts

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| 1. <i>Crepe alla chocolate</i> | 2. <i>Ai frutti di bosco</i> | 3. <i>Profiteroles</i> | 4. <i>Ice cream</i> |
| Topped with chocolate sauce and served with a scoop of vanilla ice cream. | fruits of the forest | | |
| | Tiramisu | | Vanilla, strawberry and chocolate |

£51.00