



NEW YEAR'S EVE MENU



STARTER

All starters can be served as main course portions.

DEEP FRIED BRIE CHEESE (V)

served with mixed leaves & forest berry sauce

BURRATA CHEESE (V)

delicious soft Italian cheese, served with baby plum tomatoes,
fresh basil and olive oil

MELANZANE ALLA PARMIGIANA (V)

classic char – grilled aubergines, tomato sauce & parmesan
cooked in wood fired oven & served with mixed salad

BEEF CASSEROLE

cooked with red wine, shallots, mushroom, garlic and red
chili peppers, served with toasted ciabatta bread

BEEF CARPACCIO

slices of fresh beef fillet, balsamic and pesto sauce virgin olive
oil topped with rocket & shaved parmesan cheese

CALAMARI RINGS

served with tartare sauce &
mixed salad leaves

DEEP FRIED KING PRAWNS

served with mixed salad and sweet chilli sauce

STEAMED MUSSELS

fresh mussels cooked with white wine & onions with choice of
fresh tomato or cream sauce served with chips

MAIN COURSE

You can choose any pasta any pizza as a main dish.

VEGETARIAN CANNELLONI (V)

filled with spinach & ricotta cheese, cooked with béchamel
sauce & tomatoes served mixed salad

CHAR – GRILLED MARINATED LAMB CHOPS

served with rosemary potatoes & creamy mushroom sauce

PAN FRIED CHICKEN VALDOSTANA

cooked in white wine tomato sauce and wild
mushrooms, topped with melted mozzarella and
served with steamed broccoli

CHAR-GRILLED RIBEYE STEAK (8oz)

served with house fries, baby leaves salad and
champagne gorgonzola cream sauce

SEAFOOD LINGUINE

King prawns, mussels, calamari, & clams cooked
with classic tomato sauce

PAN FRIED SEA BASS WITH RISOTTO

saffron risotto with king prawns & courgettes
topped with sea bass fillet

SALMON WITH CHAMPAGNE CREAM SAUCE

Served with mash potato and asparagus

DESSERT

PROFITEROLES

soft choux pastries filled with zabaglione cream, covered with
dark chocolate topped with fresh cream

TIRAMISU

a traditional Italian dessert with savoiardi
and mascarpone cream

BANOFFEE PIE

served with fresh banana & toffee sauce

HOME MADE APPLE PIE

served with homemade custard

TRADITIONAL PANNA COTTA

a traditional Italian cooked cream dessert topped
with fruit of the forest sauce

CHEESECAKE

served with fresh fruit & cream
(Please ask for flavours)

DAIRY ICE CREAM & SORBET

(3 scoops of your choice)
vanilla • chocolate • strawberry
lemon • raspberry • mango

2 COURSE MEAL

40

3 COURSE MEAL

45

