NEW YEARS EVE 2023/24

STARTERS

ZUPPA DEL GIORNO (GF OPTIONAL)

cream of vegetable soup served with toasted homemade bread

COZZA MARINARA(GF OPTIONAL)

Fresh mussels cooked chilli, garlic, white wine & cream

GAMBERONI DIAVOLA (GF OPTIONAL)

King prawns cooked chilli, garlic, fresh chilli, cherry tomatoes, white wine & onion

FUNGHI DOLCE LATTE (V) (GF OPTIONAL)

Sauteed mushrooms in a dolce latte cheese & Cream sauce served with homemade bread

COSTOLETTE DI MAIALE

Pork ribs marinated in homemade orange BBQ sauce

ARANCINI (V)

Homemade rice balls, mixed herbs, mozzarella, parmesan, rolled in bread crumbs served with spicy tomato sauce

CAPRESE (V) (GF)

Slices of tomato, burrata, basil & olive oil

POLPETTE

Homemade meatballs cooked in tomato sauce, topped with mozzarella and baked in the oven

MAINS

T-BONE STEAK

16oz grilled T-Bone steak cooked to your liking served with rocket

FILLETTO ROSSINI 10oz

28 day aged prime beef fillet cooked with masala wine, topped with pate & served on a crouton Base

FILETTO AL PEPE

Fillet steak cooked with green and black pepper corn in a brandy cream and demy glace sauce

TACCHINO NATALIZIO

Turkey breast filled with asparagus, wrapped in parma ham in a creamy white wine sauce served with seasonal vegetables and potatoes

POLLO GRIGLIA

Char grilled marinated chicken breast with paprika, garlic, rosemary & fresh chilli, served on a bed of creamy tarragon tagliattelle pasta

BRANZINO AL LIMONE

Pan-fried sea bass fillet served with lemon butter, white wine sauce served with seasonal vegetables and potatoes

SALMONE ALLA GRIGLIA

Grilled salmon steak, served on a bed of seasonal vegetables and potatoes

PENNE ARABIATA (V) (GF OPTIONAL)

Penne pasta cooked with onion, chilli, red peppers & black olives

LASAGNE

Layers of egg pasta with beef ragu, béchamel sauce, mozzarella cheese, baked on a base of Napoli sauce

RISOTTO FUNGHI

Arborio rice cooked with sautéed mixed mushrooms in a creamy sauce & parmesan shavings

RAVIOLI ARAGOSTA

Pasta parcels stuffed with lobster, cooked in a creamy tomato sauce with prawns, peppers & garlic

PIZZA MARGHERITA

Pizza with tomato sauce & mozzarella sauce

PIZZA PICCANTE

Pizza with mozzarella, tomato, D'Duja Sausages (Calabrese spicy salami)

PIZZA RUSTICA (V)

Roasted Mediterranean vegetables and olives

TRE FORMAGGI

Pizza with tomato, goat's cheese, mozzarella and topped with fresh rocket leaves, parmesan and dolcelatte cheese

LINGUINE CON GAMBERONI

Pasta cooked with large king prawns, courgettes, cherry tomatoes, fresh chilli & white wine butter sauce

DESSERTS

TIRAMISU
HONEYCOMB CHEESE CAKE
CHOCOLATE FUDGE CAKE
PANNA COTTA

FRIES £3.20 MIXED SALAD £4.25

GARLIC BREAD

With tomato sauce & basil (v) £6.55

with mozzarella cheese (v)

£7.50
with mozzarella, tomato & pesto (v) (N)

£7.85

SITTING 4PM - 7PM £39.95

SITTING 7PM - L £59.95

INCLUDES LIVE ENTERTAINMENT