

New Year's Eve MENU



STARTERS

TRIO

Smoked Salmon, Crab, Avocado With Marie Rose Sauce

CARPACCIO DI MANZO

Beef Carpaccio With Lettuce and Rocket

ZUPPA DI FUNGHI

Creamy Mixed Wild Mushroom Soup Served With Croutons, Topped With Truffle Oil and Cream

MEDITERRANEAN KING PRAWNS

Mediterranean King Prawns With Garlic, Lemon and Butter Served With Toasted Bread

BRUSCHETTA CON PESTO

Sicilian Bread With Chopped Tomatoes, Onions, Garlic and Olive Oil With Fresh Creamy Pesto

MAINS

SCAMONE D'AGNELLO

Grilled Lamb Rump Served With Gravy, Roasted New Potatoes, Carrots and French Beans

HALIBUT

Grilled Halibut With Garlic, Butter and Lemon Served With Mashed Potatoes, Carrots and French Beans

POLLO CON BRANDY SAUCE

Grilled Chicken With Brandy Demi-Glace Sauce and a Touch of Cream Served With Roasted New Potatoes, Carrots and French Beans

RAVIOLI ASPARAGUS

Ravioli Asparagus With Tomato Sauce, Pesto Verde and a Touch of Cream Topped With Rocket and Parmesan Shavings

RISOTTO CON SALSICCIA

Arborio Rice With Italian Sausage, Mushrooms, Pancetta and Tomato Sauce

DESSERTS

TRIO OF MIXED CAKES

Three Small Assorted Cakes.

PANNA COTTA

Creamy Panna Cotta With Chocolate Sauce, Strawberry Sauce, Or Both.

VANILLA MOUSSE CAKE

Vanilla Mousse With Strawberry Hearts, On Chocolate Sponge, Topped With Pistachio Glaze And Crunchy Pistachios.