

NEW YEARS EVE MENU

CANAPÉS AND A GLASS OF BUBBLY FOR EVERYONE

STARTERS

Bruschetta Avocado(V)

Homemade bread and avocado mixed with feta cheese, ricotta cheese and fresh herbs on top

Capesante

Pan fried scallops on a touch of chilli, garlic, fish stock finished with a nice juicy-fruit white orvieto wine

Anatra al Miele

Pan fried duck strips served with red cabbage and a delicious honey sauce on top

Fegato di Agnello

Lambs liver cooked on a red wine and veal juice with baby shallots and fresh herbs, served with homemade bread

Cozze Gratinata

Fresh mussels made with bread crumbs a touch of extra vergine olive oil and fresh lemon juice, served with rocket salad

MAINS

Sogliola al Limone

Pan fried lemon sole made with king prawns and mussels a touch of chilli and garlic cooked on white wine and fish stock sauce served with oven potatoes

Pollo Pecorino

Stuffed chicken breast with ricotta cheese, pecorino cheese and black olive on a bed of sundried tomatoes and leeks finished with a creamy sauce on top and mashed potatoes

Risotto Primavera(V)

Made with broccoli, mushrooms, asparagus and spinach on a creamy mascarpone sauce

Costolette D'agnello

Grilled lamb chops served with mashed potatoes and a red Malbec wine sauce

Ravioli all'Aragosta

Homemade ravioli stuffed with lobster and prawns, cooked with fish stock and white Sauvignon Blanc and served with rocket on top

A DESSERT MENU WILL BE AVAILABLE ON THE EVENING AND INCLUDED ON THE PRICE

3 COURSE MEAL AND A GLASS OF PROSECCO **39.95£**

We try our very best to cater for people with allergies and food intolerances. Please inform us in advance of any food requirements and we will do the best to accommodate you.

We wish you a very happy new year
And all the best from **Sanremo**