

# New Year's Eve 2020

Ring in the New Year in true Italian style, with a fabulous Banquet at 8pm,  
Entertainment and after dinner Disco with DJ.

## primo

*Zuppa di Minestrone*

Homemade Minestrone Soup

*Pate di Fegatini di Pollo*

Homemade Chicken Liver Pate with Toasted Bread and Mango Chutney

*Scallops Parmentier*

Pan fried Scallops served with a delicious creamy Parmesan and Nduja Mash

*Bresaola Punta d Anca con Formaggio Fuso*

Dried cured Beef served warm with Cheese Sauce

*Gnocchi alla Sorrentino*

Home made Gnocchi cooked in a Tomato and Basil Sauce topped with Burrata Cheese  
and extra virgin Olive Oil

## secondi

*Filetto di merluzzo Provençale*

Fillet of Cod, oven baked and served with a delicious Provençale Sauce

*Cannelloni di Zucca con crema di Castelmagno e Tartufo Nero*

Pumpkin cannelloni with Castelmagno Cheese Sauce and Black Truffle

*Medallion di Manzo, porcini e vino rosso*

Local, Mature Fillet of Beef, with a rich Red Wine and Cep Mushroom Sauce

*Risotto ai Frutti di mare*

Seafood Risotto

## dolci

*Grand Alaska*

Homemade Baked Alaska with Flaming Sambuca



Fresh coffee served with a traditional Italian mini Cioccolanti

£60.00 per person