

NEW YEAR'S EVE

Festive Dinner Menu 2015

3 pm — 6 pm @ £ 24.95

7.30 pm — last orders by 10.30 pm £ 39.95

Appetiser

When sitting and greeting why not start with some Tarallucci and olives ...:)

STARTERS

Crema Di Legumi **V** / *creamy seasonal..Vegetable Soup*

Caprino **V** / *Goat's cheese , caramelised walnuts, orange & balsamic dressing*

Funghi Ripieni **V** / *Roasted mushroom filled with mozzarella & spinach.*

Antipasto Romano / *Traditional platter of Italian cured meat.*

Gnocchi alla Sorrentina **V** / *Potato Dumplings in tomato sauce and mozzarella*

Mozzarella alla Griglia / *with Parma ham. rocket salad, balsamic glaze & olive oil*

Fish Thermidor / *Scallops and prawns, mustard and parmesan. .*

Gravadlax / *Smoked Salmon , whiskey, olive oil, horseradish, balsamic vinegar.*

MAIN COURSE

Ravioli Lobster / *parcels filled with lobster meat, brandy sauce, touch of tomato*

Pollo Stroganoff / *Chicken , peppers, mushrooms, onions, paprika, wine and cream.*

Cannelloni Vegetariani **V** / *Pasta tubes, filled with Ricotta cheese, and spinach*

Mix Grill Fish / *Marinated in herbs and garlic, sautéed in pan .*

Filetto Rossini / *Fillet steak , Madeira wine sauce, toasted bread and pate.*

Agnello / *Lamb served with garlic, rosemary, red wine jus*

Vitello ai Funghi di Bosco / *Veal escalope, white wine, mushrooms, cream sauce*

Dessert

Tiramisu / *Traditional Italian Mascarpone pudding*

Torta Cioccolato / *with cherries and covered with a chocolate rosette.*

Tartufo Bianco / *Sabayon ice cream with a coffee semifreddo core*

Formaggi / *A selection of Italian cheeses with biscuits.*

Optional service charge of 10% will be added to your bill

Our dishes may contain nuts or nuts traces . Some seafood may contain part of shell's.

Please let the manager know if you have any food allergies or food intolerances.

BISTROTTO
ITALY
LITTLE