

2018

SANGIOVANNI

£47.95

New Year's Eve

GARLIC BREAD TO START

Antipasto

- GAMBERONI Pan fried king prawns, garlic, lemon sauce
FORMAGGIO DI CAPRA Caramelised goat cheese, salad, toasted ciabatta
SALMONE AFFUMICATO Smoked salmon, lemon & dill mascarpone toasted ciabatta
BRUSCHETTA DUO Mixed peppers, chorizo / Tomato & Basil
SOUP Traditional Minestrone soup made with vegetables

Secondi

How would you like your steaks cooked?

- FILLETTO AL PEPE OR PORCINI 8 Oz Prime fillet steak cooked to your liking in: cracked black pepper, fresh cream & brandy sauce OR Toasted porcini mushroom & cream sauce
BRANZINO Lemon & Dill sauce
SPALLA DI AGNELLO Slow cooked shoulder of Lamb, onions, carrots garlic & rosemary
RICOTTA SPINACH CANELLONI (V) Homemade canelloni stuffed with ricotta, spinach, bechamel & tomato sauce
IPPOGLOSSO Halibut pan fried, served on a bed of spinach topped with baby prawns, cherry tomato, garlic, chilli & olive oil

Dolci

- CHOCOLATTE TRUFLE TORTE A rich chocolate torte finished with chocolate glaze and a chocolate truffle
TIRAMISU The classic Italian recipe of mascarpone cheese layered with coffee liquor soaked sponge
STRAWBERRY CHEESECAKE Juicy strawberries packed into a light yet rich cheesecake

NAME & SURNAME: TELEPHONE NUMBER:
RESERVATION TIME:
ADDRESS:
NUMBER OF ADULTS: DEPOSIT PAID:
NUMBER OF CHILDREN UNDER 8:

Simply complete the reservation form and return to us with a £10 non refundable deposit no later than 14 days before your reservation date Pre-order is required for every guest.