



Avanti

New Year's Eve Menu



STARTERS

COCKTAIL DI MARE

Crayfish, prawns and crab meat cocktail, with Marie rose sauce.

or

ZUPPA PORCINI E TARTUFO

Velvety porcini mushroom soup, scented with black truffle.

MIDDLE COURSE

CAPESANTE

Pan fried scallops, cooked in wine, garlic and chilli, on a bed of pureed peas.

or

CARPACCIO DI BRESAOLA

Thinly sliced cured beef with rocket salad and parmesan, dressed with extra virgin olive oil and balsamic glaze.

MAIN COURSE

SPIGOLA ALLA CAPONATA

Roasted filleted Seabass with mixed herbs, on a bed of Mediterranean vegetables.

or

AGNELLO AL FORNO

Roast Lamb shank with braised carrots and celery in a wine, rosemary and garlic sauce

or

POLLO RUSTICO

Poached chicken breast stuffed with aubergines & mozzarella in a slow cooked tomato and basil sauce.

VEGETARIAN OPTION ON REQUEST

CHOICE OF DESSERTS

PROSECCO TO TOAST THE NEW YEAR

£50

