

Ristorante Amalfi

NEW YEAR'S EVE MENU

DINNER & DANCE WITH FIREWORK DISPLAY AT MIDNIGHT "OPEN TILL 2AM"

GLASS OF PROSECCO & NIBBLING ON ARRIVAL

STARTER

MOZZARELLA DI BUFALA CON CRUDO

BUFFALO MOZZARELLA, PARMA HAM, GRILLED AUBERGINES, ROCKET SALAD

PARMIGIANA DI MELANZANE (V)

BAKED LAYERS OF AUBERGINE AND MOZZARELLA, TOMATO SAUCE, PARMESAN, BASIL

ZUPPETTA DI COZZE

MUSSELS, OLIVE OIL, WHITE WINE, CHERRY TOMATOES, GARLIC, CHILLI

FRITTURA DI CALAMARI

DEEP-FRIED SQUIDS SERVED WITH GARLIC MAYO

PROSCIUTTO E MELONE

PARMA HAM, MELON

GAMBERETTI IN SALSA ROSA

PRAWN COCKTAIL

GAMBERONI AL GUAZZETTO

KING PRAWNS, OLIVE OIL, GARLIC, CHERRY TOMATO, CHILLI

POLPETTE AL SUGO

BEEF MEATBALL COOKED IN TOMATO SAUCE AND PARMESAN

MAIN COURSE

AGNOLOTTI RIPIENI DI LOBSTER

PASTA PARCELS FILLED WITH LOBSTER, PRAWNS, TOMATO, CREAM, BRANDY

FILETTO AL BAROLO E FUNGHI DI BOSCO

GRILLED 7OZ FILLET STEAK, BAROLO WINE, WILD MUSHROOM, CREAM, POTATO, SPINACH

SCIALATELLI AI FRUTTI DI MARE

FRESH SCIALATELLI PASTA, COZZE, CLAMS, SQUIDS, PRAWNS, CHERRY TOMATO, TOUCH OF CHILLI

ZUPPA DI PESCE

FRESH SEAFOOD STEW, SEA BASS, SWARD FISH, SQUIDS, PRAWNS, CLAMS, MUSSELS, TOMATO, CHILLI

BRANZINO CON SALSA DI GAMBERETTI

SEA BASS FILLETS, PRAWNS, TOMATO, CHILLI, SAUTÉ POTATO, SPINACH

VITELLO AL MARSALA

VEAL ESCALOPE, MARSALA WINE, CREAM, MUSHROOM, SAUTÉED POTATO, SPINACH

COSTOLETTA DI AGNELLO ALLA GRIGLIA

GRILLED RACK OF LAMB SLICES, MASHED POTATO, FRENCH BEANS, CRANBERRY SAUCE

DESSERT

TIRAMISU'

HOME MADE TIRAMISU'

CHEESE CAKE AI FRUTTI DI BOSCO

CHEESE CAKE, WHITE CHOCOLATE, FOREST BERRIES COMPOTE

TORTA AL CIOCCOLATO BELGO

WARM CHOCOLATE FUDGE CAKE, PISTACHIO ICE CREAM

TORTA DI MELE

WARM APPLE PIE, VANILLA ICE CREAM

SELECTION DI FORMAGGI

CHEESE SELECTION, DOLCE LATTE, CACIOTTA SARDA, FINE BRIE, MATURED CHEDDAR

ITALIAN GELATO, ICE CREAM THREE SCOOP:

VANILLA, CIOCCOLATE, STRAWBERRY, PISTACCHIO, HAZELNUT, RUM & RAISINS

FOUR COURSE MEAL £84.95

A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL.