

MAMMA MIA PEPE

NEW YEAR MENU

STARTER

1) **FUNGHI ALLA CREMA** (Mushrooms with garlic ,white wine in a cream sauce).

(V)

2) **COSTINE DI MAIALE ALLA PEPE**

(Spare ribs cooked to our very own recipe in a sweet and spicy hot sauce).

2) **HOME MADE MEATBALLS** (Served in tomato sauce with red wine and chilli).

4) **COPPA DI GAMBERETTI** (Delicious Norwegian Prawns served on a bed of lettuce topped with Marie Rose sauce).

5) **BRUSCHETTA POMODORA** (Toasted bread topped with fresh chopped tomatoes, basil, pesto, olive oil and mozzarella cheese).V

MAIN COURSE

1)**SALMONE DEL DUCA** (Fresh salmon fillet cooked in white wine, tomato, touch of cream and fresh asparagus). Or

2)**AGNELLO SICULO** (Slow cooked lamb in red wine demi glace, garlic, mint, mixed peppers, onions, mushrooms). or

3)**CREPILLE VEGETARIANA** (Pancake stuffed with fresh vegetables, topped with

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tomato sauce, bechamel, mozzarella cheese and oven baked).V or

4)**POLLO DIANE** (Chicken breast fillet in white wine, with onions, French mustard, mushrooms, cream and brandy). or

5)**RISSOTO VEGETARIANA** (Rice in onions mushrooms, mix peppers, olives, white wine in tomato sauce an fresh basil) V

DESSERTS

HOME MADE TIRAMISU Traditional

Italian dessert flavored with amaretto liqueur.

CHOCOLATE FUDGE CAKE Served with cream or ice cream.

PROFITEROLES or

MIXED ICE CREAM

Your choice of coffee or tea. Served with mints.

£ 29.95 PER PERSON or £ 19.95 for children or £35 per person you can
choose anything from a la carte menu.

BOOK EARLY TO AVOID DISAPPOINTMENT