

New Year's Eve

MENU

STARTERS

FRITTURA MISTA

Fried calamari, king prawns and cod fish.

AVOCADO AND PRAWNS

Fresh green avocado salad, prawns and pink sauce.

GRILLED SCALLOPS

Fresh local grilled scallops cooked with garlic, prosecco, lemon served with salad and tomato onion.

SALAMI MISTI

Selection of local carcuterie served with focaccia romana.

PARMIGIANA ZUCCHINE AND MELANZANE

Flowered crougettes and obergin baked in oven with tomato Napoli sauce boiled eggs, parmisan cheese

MAIN COURSES

RAVIOLI AND LOBSTER

Home made ravioli stuffed with crab meat cooked with fresh whole lobster, brandy cherry tomato, garlic.

TAGLIOLINI SWORDFISH

Home made pasta cooked with fresh swordfish, prawns, origano, olives, white wine, tomato Napoli sauce.

TONNO AND LENTICCHIE

Fresh grilled tuna cooked on a bed of lentile, onion, chilly, cherry tomato.

FILETTO ALLA BISMARCK

Large medallions of fillet steack, topped with fried eggs, asparagus, served with vegetables and baked potatoes.

DESSERTS

PANETTONE UBRIACO

Drunk Panettone

CHEESE BOARD

DESSERT BOARD

2022

• H A P P Y • N E W • Y E A R •

CHAMPAGNE

FREE GLASS

At Midnight

Dolce Vita
ITALIAN BAR & RESTAURANT

£70.00
3 COURSE
MEAL