

# NEW YEAR'S EVE DINNER 2020

£75.00

*(includes glass of champagne at midnight)*

## **POMMODORO CAPRESE CON PARMA HAM E CIPPOLINNI (GF)**

tomato, buffalo mozzarella, parma ham, roasted sweet baby onions, olive oil & balsamic syrup

## **GRANCHIO THERMIDOR**

guernsey crab in the classic thermidor sauce, gratinated

## **PENNE CON SALSICCIA**

pasta tubes tossed in a spicy sausage, tomato & cream sauce

## **ZUPPE DI ASPARAGI**

fresh asparagus soup with a touch of guernsey cream

## **INSALATA DI MARE (GF)**

A selection of local seafood marinated in olive oil, garlic & lemon juice

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## **TORNEDO BAROLO**

Char grilled fillet steak served with a garlic butter, red wine & cream sauce,  
served with saute potatoes & green beans

## **ROMBO CON CHILLI E LIME (GF)**

pan-fried turbot in garlic, chilli flakes, olive oil & fresh lime, served with new potatoes & spinach

## **VITELLO TORINO**

pan-fried bread crumbed escalope of veal, topped with sliced tomato & mozzarella cheese,  
served with tagliatelli

## **LINGUINI CON ARAGOSTA**

da nello's signature dish of lobster linguini

## **RISOTTO CON PESTO DI PISELI E POMODORO SECA (V) (GF)**

Risotto in a pine nut, basil, olive oil, garlic butter, white wine, peas, sunblushed tomato & cream sauce,  
served with a green salad

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## **TORTA DI ZENZERO E MASCARPONE**

ginger and mascarpone cheesecake, served with pistachio ice cream & berry coulis

## **TIRAMISU**

the classic pic-me-up sweet

## **BUDINO AL CARAMELO APPICCIOSO**

sticky toffee pudding served with guernsey vanilla ice cream

## **SORBETTO DI FRUTTO DELLA PASSIONE E PESCA (V) (GF)**

passion fruit sorbet with peach pieces

## **FORMAGGIO AFFUMICATO**

guernsey smoked cheese & French brie accompanied with rocquette cider chutney & biscuits

