

NEW YEAR MENU

STARTERS

Funghi crema- Mushrooms cooked in white wine, garlic and cream

Costine di Maiale alla Pepe- Spare ribs cooked in a sweet and spicy hot sauce - our very own recipe

Homemade meatballs- cooked in a spicy tomato sauce

Coppa di Gamberetti- Norwegian prawns served on a bed of crisp salad with Marie Rose sauce

Bruschetta al Pomodoro- Toasted ciabatta bread topped with chopped beef tomato, basil pesto, mozzarella, and drizzled with extra virgin olive oil

MAINS

Salmone del Duca, Fresh Salmon fillet cooked in white wine, tomato, and a splash of cream. Finished with fresh asparagus

Agnello Siculo- Slow cooked lamb in red wine, demi-glace, garlic, mint, peppers, onions and mushrooms

Crespella Vegetariana- Oven-baked pancake filled with fresh vegetables, covered with tomato sauce, bechamel and mozzarella cheese,

Pollo Diane- Chicken breast cooked in white wine, onions, french mustard, mushrooms, cream and brandy

Risotto Vegetariano- Arborio rice cooked in white wine with onions, peppers, olives, tomato sauce and basil

DESSERTS

Homemade Tiramisu- Traditional Italian coffee cake flavoured with Amaretto liquors

Chocolate Fudge cake- served with vanilla ice-cream

Profiteroles served with chocolate sauce

Neapolitan ice cream

To finish - filter coffee or tea & mint

£40.00 pp £22.50 for children under 8

(or for £45.00 pp you can select a 3-course meal of your choice from our a la carte menu)

From all the staff at Mamma Mia Pepe, we wish you a very Happy New Year

Mamma Mia Pepe, vi augura Buon Anno Nuovo da tutti noi