

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

Salmon 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

£45.00 pp, £25.00 for children under 8

(or for £50.00 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