

da MARA

NEW YEAR'S EVE 2018

Arrival at the premises between 7.45pm and 8pm

APERITIVO ON ARRIVAL

*Glass of Prosecco and canape of Arancini vegetariani
Typical Italian rice balls filled with aubergines and scamorza cheese*

ANTIPASTI

A taste of the following dishes included

MISTO SALUMI & FORMAGGI - Mix of cured meat and cheeses

COZZE GRATINATE - Fresh mussels stuffed with a homemade paste of garlic, olive oil, parsley and breadcrumbs

INSALATA DI POLPO & SEPIE - Octopus and cuttlefish salad marinated in olive oil, parsley and cherry tomatoes

GUAZZETTO DI COZZE E VONGOLE - Mix of clams and mussels in a spicy tomato sauce

VERDURE GRIGLIATE - Spiedini of fresh roasted aubergine, peppers, courgette and cherry tomatoes

Variety of fresh homemade bread

PRIMI

A taste of the following dishes included

TROFIE ALLA BOTTARGA - Trofie pasta served in a clams, cherry tomatoes and Bottarga sauce. Typical Sardinian speciality

SCIALATIELLI PORCINI & TARTUFO - Fresh homemade Scialatielli pasta served with porcini mushrooms, sage, butter and truffle oil

SECONDI

CHOICE OF THE FOLLOWING

MISTO DI CARNE - Fresh Welsh meats: Chicken, Rump Steak, Lamb and Pork

Or

GAMBERONI AL VINO BIANCO - Patagonian prawns served in a White Wine, garlic and parsley sauce

Or

*MELANZANE RIPIENE - Stuffed aubergines with cream of cheese
all served with seasonal vegetable, potatoes & mix salad*

SORBET

DESSERT

CHOICE BETWEEN

Traditional Italian Pandoro with liqueur cream and scoop of ice cream

or

Fruit salad with scoop of ice cream

Midnight toast

PRICE PER PERSON £59

SET MENU AS ABOVE

STRICTLY BOOKING ONLY