Casa Mia
Restaurant

NEW YEAR'S EVE Menu

3 COURSE MENU PLUS A GLASS OF PROSECCO

£65.95 per person

STARTERS

Soup of the day / Minestrone Soup (V)

Fritto Misto di Mare
Deep fried calamari, whitebait and torpedo prawns

Melanzane alla Parmigiana (V)
Sliced aubergines, mozzarella, tomato and basil

Avocado e Salmone
Avocado and salmon salad

Insalata Caprese (V)
Tomato and mozzarella salad

Funghi Saltati all'Aglio (V)
Mushrooms sautéed in garlic and parsley sauce

Cozze alla Provenzale
Mussels cooked in white wine, garlic and tomato sauce

Calamari Fritti
Fried squid rings

Gamberoni Diavola
Prawns cooked in spicy tomato sauce

Extra olives £2.00 / Extra bread, butter £1.50.
Olives may contain stones

MAIN COURSES

Anatra all'Arancia
Half duck cooked with orange sauce

Pollo alla Valdostana
Chicken breast cooked with Parma ham, mozzarella and tomato sauce

Vegetable Wellington (V)
Rolled puff pastry with grilled vegetables

Bistecca alla Griglia
Grilled sirloin steak

Risotto Primavera (V)
Arborio rice with vegetables

Penne Campagnola (V)
Green beans, garlic, sundried tomato, olives, chilli in cream and tomato sauce

Branzino alla Griglia
Sea bass glazed with balsamic syrup

Centrini di Pescatrice Provençal
Monkfish cooked with tomato sauce, olives, artichokes, herbs and garlic

Fegato con Pancetta
Liver and bacon

Penne Rustiche
Penne pasta with onions, broccoli and chicken

DESSERTS

Chocolate Fudge Cake • Strawberry Cheese Cake • Profiteroles
Home-made Tiramisu • Home-made Panna Cotta

10% Service charge will be added to your bill

All Meat and Fish Dishes will be served with Casa Mia Vegetables.
If you have any allergies, please inform our staff before ordering.