

# CAFÉ DI NAPOLI

Italian Restaurant

## New Year's Eve Evening Menu 2010

### Starters

**Zuppa del giorno (V)**  
Soup of the day

**Tortine Di Pesce**  
Haddock & spring onion Fish cakes  
served with a sweet chilli dip

**Melone al bosco**  
Melon fan drizzled with  
raspberry couli.

**Coctail di gamberetti**  
Prawn cocktail.

**Gamberoni all'aglio**  
King prawns, cooked in  
white wine & garlic.

**Salsiccia alla griglia**  
Italian sausage split & charcoal  
grilled, served with a tomato relish.

**Funghi ripieni**  
Mushrooms stuffed with pate and cheese, drizzled with butter & garlic sauce.

*All served with home made Italian bread*

### Main

**Pollo alla Crema**  
10<sup>oz</sup> Breast of chicken cooked in a white  
wine, mushrooms cream & sherry sauce.

**Penne Primavera(V)**  
Vegetarian dish, penne Pasta Courgettes,  
tomato, garlic and wine.

**Bistecca al pepe nero**  
10<sup>oz</sup> Sirloin cooked in red wine, brandy,  
cream & black crushed pepper.

**Penne Con Manzo Piccante**  
penne pasta cooked with spicy beef, mushrooms  
& in a tomato sauce (hot Dish)

**Coda di rospo alla diavola**  
Pieces of monkfish cooked in white  
wine, chillies, tomato & prawns.

**Spalla d'agnello**  
Minted lamb shank slowly cooked  
in a red wine and mint gravy.

**Filetto di Maiale al Porto**  
Tender loin of pork cooked  
in an apple & port sauce.

**Fesa Di Manzo Alla Griglia**  
10<sup>oz</sup> Welsh black rump steak served with a  
generous salad garnish, onion rings &  
breaded mushrooms.

**Salmon con Burro Limone Erbette**  
Poached salmon with lemon  
& herb butter.

**Anatra All' Amarena**  
Breast of duck cooked in honey, black cherries  
and madeira wine. (cooked medium unless otherwise stated)

*Meals are served with seasonal vegetables and sauté potatoes ( Except pasta dishes )*

## **£25.95 Two course**

### Terms and conditions

A £10.00 Deposit per person is required(non refundable) Deposits must be paid to avoid losing your seats.  
*Thank you.*

*We wish you all a very happy new year*