


fifty five  
*italiana*

MANCHESTER

*New years eve*

MENU

FOLLOW US AT @ITALIANAMCR   

# NEW YEARS EVE MENU

£65 PER PERSON

## Starter

### SHARING STARTER FOR 2 PEOPLE

ANTIPASTO ITALIANO, CALAMARI, ARANCINI, GAMBERONI FRITTI, BRUSCHETTA POMODORO WITH BREAD AND OLIVES

### GAMBERONI GRIGLIATI

PAN FRIED KING PRAWNS WITH LEMON, EXTRA VIRGIN OLIVE OIL AND CHILLI WITH TOASTED CIABATTA

### BEEF RIBS

MARINATED SLOW COOKED RIBS GLAZED IN A TEXAN BARBEQUE SAUCE

### MELANZANE PARMIGIANA

AN OVEN-BAKED DISH MADE UP FROM AUBERGINE, SCAMORZA, TOMATO, BASIL & PARMESAN CHEESE

### RAVIOLI DI SPINACI

EGG RAVIOLI FILLED WITH RICOTTA & SPINACH IN A BUTTER AND SAGE SAUCE

## Main

### GRIGLIATA MISTA DI PESCE

MIXED SHELLFISH INCLUDING KING PRAWNS, LANGOUSTINES, MUSSELS, MONKFISH, SEABASS & SALMON

### FILLETTO AL FERRI

200G 28 DAY AGED ABERDEEN ANGUS FILLET SERVED WITH FRIES & GARLIC BUTTER SAUCE

### TAGLIATELLE REGGIANO

PASTA WITH CREAM AND SAGE, FLAMBÉED IN A PARMESAN CHEESE WHEEL IN FRONT OF YOU WITH TRUFFLE OIL  
*ADD CHICKEN OR PANCETTA*

### ROLLATA DI POLLO

CHICKEN FILLET FILLED WITH SPINACH, MASCARPONE AND GOAT CHEESE IN A CREAM & MUSHROOM SAUCE

### CAPESANTE GRATINATE

SEARED KING SCALLOPS, TOPPED WITH GRATED PARMIGIANO & TOMATO SAUCE FINISHED UNDER THE GRILL

## Dessert

### TIRAMISU

CLASSIC HOMEMADE SAVOIRD BISCUITS SOAKED IN COFFEE LIQUOR AND LAYERED WITH A MASCARPONE MOUSSE

### VANILLA CHEESECAKE

HOME MADE WITH FRESH VANILLA PODS, TOPPED WITH BERRY COMPOTE

### CRÈME BRÛLÉE

HOMEMADE FRENCH CUSTARD, FRESH RASPBERRIES WITH A CARAMELISED SUGAR TOP

### MILLEFEUILLE

LIGHT AND CRISPY PUFF PASTRY LAYERS FILLED WITH CRÈME PATISSERIE, TOPPED WITH STRAWBERRY PUREE, CREAM AND ICING SUGAR

### CANNOLI AL PISTACCHIO

SICILIAN TRADITIONAL CRISPY PASTRY WITH CREAM & PISTACHIO, SERVED WITH ICING SUGAR

PLEASE ADVISE YOUR WAITER OF ANY ALLERGIES OR DIETRY REQUIREMENTS