

**** Bagatti's New Year's Eve 2019 ****

**** 3 course meal and our resident DJ ****

A selection of starters to share

*Butterfly Pacific prawns with olive oil, garlic, a touch of chilli and parsley
Buffalo Mozzarella - Parma ham - Calamari Fritti
Toasted Italian bread topped grilled Mediterranean vegetables
Smoked Salmon & crab parcels with asparagus*

-Main course choices

Monk Fish fillets

Wrapped with pancetta, sage and black pepper. Red lentil soffrito & creamed spinach

Spalla di Agnello

Lamb Shank braised in tomato, vegetables & red wine. Leek & potato mash and spinach

Nodino di Vitello

*Veal rib chop cooked in white wine, lemon & thyme
Served with soffrito & pancetta filled potato and stir fried vegetables*

Penne alla Don

*Penne with sauce of diced fillet of beef, rosemary, tomato, garlic,
mustard and red wine*

Linguine ai Gamberoni

*Linguine cooked with pacific prawns, white wine, brandy, tomato,
garlic & a touch of chilli*

Penne Gardiniera

Cooked with sauteed seasonal vegetables, tomato and a touch of chilli pesto

-Desserts -

Pannacotta *Served with a wild berry coulis*

Tiramisu *Homemade Italian Pick-me-up with Savoiardi,
Marsala Wine, Egg and Mascarpone*

Tartufo al Limoncello *White Ice cream with a soft lemon liqueur centre, coated with crushed meringue*

Warm Panettone & butter pudding *Served with vanilla ice cream*

****BUON ANNO****

57.00 per person + 10% service charge on total bill

Our main sitting will commence between 8.30pm & 9.30pm

*If you wish to reserve for the late sitting we will require a deposit payment of £25 per person
(3 weeks notice required for cancellation)*

*We also have an early sitting commencing at 5.30pm with our usual a la carte menu
and we would require the tables to be vacated by 8.00 pm*

bagattis.com