

# New Year's Eve at Fiume 2023

*Please note that this menu is a Sample and is subject to change.*

*£ 60 per person*

## **TO START:**

*A selection of Breads for the Table*

## **STARTERS**

### **Frittura Mista for One**

Selection of Deep fried mixed Seafood finished with a selection of Sauces

### **Crespella Ai Funghi (V)**

Crepe filled with mixed Mushrooms and Mozzarella topped with a 3 Cheese Fondue and finished with Breadcrumbs

### **Crostini Toscani**

Liver Pate served with Caramelised Onions infused with Italian Balsamic Vinegar, Camembert, Toasted Ciabatta Bread and a touch of crisp Green Salad

### **Antipasto Da Dividere (For two people)**

Our Signature Meat Sharer, with a selection of cured Italian Meats, Arancini rice balls, Gnocco Fritto and Cheese

## **MAINS**

### **Filletto Di Manzo ai Funghi (served Medium Rare)**

Prime Fillet steak served with creamy Mashed Potatoes finished with a Mixed Mushroom Sauce and sautéed Green Beans

### **Ravioli con Funghi e Noci (V)**

Ravioli filled with Ricotta served with Mixed Mushrooms cooked in a Marsala cream sauce topped with a Walnut crumble and finished with a Truffle and Cheese dust

### **Pasta con Salsiccia Piccante e Fonduta ai Formaggi**

Pasta with Italian sausage and N'duja cooked in a spicy Tomato sauce and finished with a Pecorino Fondue

### **Salmone e Gamberoni**

Salmon Fillet topped with a Panko crust served with King Prawns, mixed roasted Vegetables and a Spinach bechamel

### **Pollo Dolcelatte**

Sous Vide Chicken Breast served with Herby fries finished with a Dolcelatte and Sage Cream sauce

## **DESSERTS**

### **Tiramisu**

Coffee soaked Italian Savoiardi biscuits layered with a Mascarpone Cream topped with Cocoa powder

### **Profiteroles**

Choux pastry Balls filled with a Vanilla and Mascarpone cream covered in a rich Chocolate Mousse

### **Cheesecake**

Salted Caramel Cheesecake topped with Blondie pieces and a white Chocolate sauce served with Italian Vanilla Ice Cream