

***** Bagatti's New Year's Eve 2016 *****

***** 3 course meal and dancing till late with 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
Toasted Italian bread topped with olive oil, diced tomato, garlic, chilli & herbs
Calamari Fritti

-Main course choices

Lemon Sole fillets

baked with a filling of prawns and leeks, lobster and saffron sauce & mash.
Garnished with grilled asparagus

Spalla di Agnello

Lamb Shank braised in tomato, vegetables & red wine.
Served with leek & potato mash and spinach

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

Pollo e Scamorza

Medallions of chicken, smoked mozzarella, aubergines & parmesan.
Diced potatoes baked with pancetta & thyme

-Dessert choices

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

*****BUON ANNO*****

54.00 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