

*Happy  
New Year*

*Buon Anno*

*Like the Italian New Year's Eve, our chefs  
will be serving Italian cotechino & lentins  
to wish everyone a prosperous new year.  
We will also be serving slices of  
Pantetone and Clementines on  
all the tables.*

*All dishes may contain ingredients not listed in the menu descriptions.  
Gluten free dishes are available.  
If you suffer from nut or other allergies, allergen menus are available on request.  
Without gluten options are made using non-gluten containing ingredients.*

**HAPPY  
NEW  
YEAR**

**2018**

*Buon Anno*

**VESUVIO**  
ITALIAN RESTAURANT

# New Year's Eve 2017

THE TALENTED MR PETE JAY WILL BE PERFORMING  
& WELCOMING THE NEW YEAR

PLEASE CHOOSE YOUR COURSES AND RETURN TO US BEFORE 29TH DEC 2017

A WELCOMING APERTIF ON EVERY TABLE

**£49.50**  
PER PERSON

## STARTERS

### MOSCARDINI in Guazzetto

BABY SQUID COOKED in a tomato sauce, with GARLIC, ONIONS, BLACK OLIVES  
SERVED in a YORKSHIRE PUDDING WITH ROCKET.

### POLENTA CON FUNGHI (v)

MIXED WILD MUSHROOMS WITH GARLIC, CHOPPED TOMATOES AND SERVED ON A BED OF POLENTA.

### FRITTURA ITALIANA

A SELECTION OF POTATOES CROQUETTE, A RICE BALL, A BATTERED AND BREADED SLICE OF  
MOZZARELLA AND A GARNISH OF BATTERED AND FRIED COURGETTES AND AUBERGINES.

## MAINS

### PACCHERI ALLA LUCIANA

PACCHERI PASTA COOKED WITH BABY OCTOPUS AND CLAMS, CHOPPED TOMATOES,  
GARLIC, ONIONS AND BLACK OLIVES.

### COCCIO DI PASTA

PASTA COOKED WITH HAM, PEAS. MUSHROOMS, GARLIC, MOZZARELLA in a CREAM SAUCE & OVEN BAKED.

### RISOTTO DI SAN SILVESTRO (v)

RISOTTO COOKED WITH MIXED VEGETABLES, SAFFRON in a CREAM SAUCE.

## SECONDS

### SPIGOLA in Crosta

SEA BASS COOKED ON A BED OF POTATOES WITH BREAD CRUMBS AND SERVED WITH A SPINACH SOUFFLE.

### ARROSTO DI MAIALE

ROASTED PORK LOIN in a demi glace sauce served with PEAS, BACON AND DICED POTATOES.

### GAMBERONI AL COGNAC

KING PRAWNS PAN FRIED AND COOKED WITH GARLIC, WHITE WINE AND  
COGNAC, SERVED WITH BUTTERED GREEN BEANS.

## DESSERTS

### PANNA COTTA AL LIMONE

HOMEMADE PANNA COTTA WITH A LEMON TOPPING.

### CREPE'S

HOMEMADE SWEET PANCAKE SERVED WITH A SCOOP OF VANILLA ICE-CREAM & CHOCOLATE PIECES.

### SFOGLIATINE ai FRUTTI di BOSCO

PUFF PASTRY LAYED WITH CHANTILLY CREAM AND FRUITS OF THE FOREST.

HAPPY NEW YEAR TO YOU ALL FROM MARIA & PEPPE & ALL THE STAFF AT VESUVIO

# Order Form

PLEASE CHOOSE YOUR 4 COURSES

**£49.50**  
PER PERSON

Name \_\_\_\_\_

TELEPHONE \_\_\_\_\_

NUMBER OF COVERS \_\_\_\_\_

Date \_\_\_\_\_ Time \_\_\_\_\_

## STARTER

NUMBER

MOSCARDINI in Guazzetto \_\_\_\_\_

POLENTA CON FUNGHI (v) \_\_\_\_\_

FRITTURA ITALIANA \_\_\_\_\_

## MAINS

PACCHERI ALLA LUCIANA \_\_\_\_\_

COCCIO DI PASTA \_\_\_\_\_

RISOTTO DI SAN SILVESTRO (v) \_\_\_\_\_

## SECONDS

SPIGOLA in Crosta \_\_\_\_\_

ARROSTO DI MAIALE \_\_\_\_\_

GAMBERONI AL COGNAC \_\_\_\_\_

## DESSERTS

PANNA COTTA AL LIMONE \_\_\_\_\_

CREPE'S \_\_\_\_\_

SFOGLIATINE ai FRUTTI di BOSCO \_\_\_\_\_

ANY ADDITIONAL INFORMATION \_\_\_\_\_

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