

Andiamo

# HOGMANAY 2023

3 COURSES £74.95

Glass of prosecco on arrival / Live DJ 8.30pm till 1.30am / Open till 2am

## STARTERS

### PALLINE DI HAGGIS

Haggis bon bons in breadcrumbs, golden fried served with a whisky sauce and mixed leaves

### ANTIPASTO ITALIANO GF

Individual antipasto board with Prosciutto, salami, mortadella, balsamic onions and buffalo mozzarella

### PATE DI SGOMBRO AFFUMICATO V GF

Homemade smoked mackerel pate served with toasted sourdough bread and a crispy salad

### CROSTINO SANGUINACCIO

Slice of crunchy garlic bread topped with Stornoway black pudding, pancetta and a poached egg

### ZUPPA DI LENTICCHIE PICCANTE

Homemade spiced lentil soup served with Italian bread

## MAINS

### MEDAGLIONE DI FILETTO GF

Fillet medallion, cooked to your liking, served with haggis, mashed potatoes and a whisky and wholegrain mustard sauce

### RANA PESCATRICE E PROSCIUTTO GF

Fresh monkfish wrapped in Prosciutto in a roasted red pepper sauce served with Arborio rice

### TAGLIATELLE VERDE V

Fresh tagliatelle with zucchini, tenderstem broccoli and basil pesto

### RISOTTO GRANCHIO E GAMBERONI GF

Crab and King Prawn risotto with garlic, chilli and gin, finished with butter and Chervil

### POLLO FUNGHI E PANCETTA GF

Corn fed supreme of chicken with wild mushrooms, pancetta and leek cream sauce served with Dauphinoise potatoes

## DESSERT

CHEESEBOARD

HOMEMADE CRANACHAN

GELATO

