NEW YEAR'S EVE
MENU

£90

A GLASS OF CHAMPAGNE & CANAPÉ ON ARRIVAL

STARTERS

BRUSCHETTA CON GAMBERONI
Sautéed king prawns with garlic, butter, lemon & chilli mayonnaise on toasted ciabatta

BURRATA
Burrata di Puglia with an indulgent creamy heart, salsa rosso piccante & toasted Sardinian flatbread ⓥ

CAPESANTE
Roast king scallops with vermouth, garlic, lemon & breadcrumbs

CARPACCIO DI MANZO
Thinly sliced raw beef fillet with a Venetian dressing, pecorino Romano & wild rocket

CALAMARI FRITTI
Crispy fried squid with courgette, red pepper, garlic mayonnaise & lemon

PROSCIUTTO DI PARMA
Finely sliced Parma ham with buffalo ricotta, truffle honey & pistachio served with crisp Sardinian flatbread

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MAINS

Served with a selection of seasonal vegetables & roast rosemary potatoes for the table to share ⓥ

SALMONE
Roast Loch Duart salmon fillet with sautéed Scottish mussels & Martini Bianco creamy sauce

BRANZINO
Pan fried whole boneless sea bass with a baby plum tomato & roasted red pepper salsa, lemon & extra virgin olive oil

RAVIOLI CON GAMBERI ROSSI
Fresh filled pasta with wild red Sicilian prawns, garlic, chilli, cherry tomatoes & fresh basil

BISTECCA DI FILETTO
Chargrilled sirloin steak (225g) & fries with a brandy & green peppercorn sauce

AGNELLO ALLA SCOTTADITO
Grilled lamb cutlets with crispy guanciale, olives, honey, lemon & rosemary

MELANZANE ALLA PARMIGIANA
Baked layers of aubergine with pecorino & smoked provola cheese, San Marzano tomatoes & fresh basil pesto ⓥ

POLLO SALTIMBOCCA
Roast chicken escalope wrapped in Parma ham with sage & Marsala creamy sauce

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DESSERTS

TIRAMISÚ
The ultimate Italian dessert ⓥ

CHEESECAKE AL CIOCCOLATO
Chocolate & hazelnut cheesecake with Ferrero Rocher & sour cherry compote ⓥ

PANNA COTTA
Italian cream with Baileys liqueur, espresso caramel & crushed amaretti biscuit

GELATO
A selection of gelato & sorbet served with pistachio & hazelnut biscotti ⓥ

VEGAN DISHES AVAILABLE ON REQUEST