

NEW YEAR'S EVE

MENU

£145

A GLASS OF CHAMPAGNE & CANAPÉ ON ARRIVAL

Starters

ARANCINE AL TARTUFO

Hand-rolled risotto balls, lightly fried until crisp, with a soft mozzarella & white truffle centre, finished with truffle-scented pecorino (V)

CALAMARI FRITTI

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

PROSCIUTTO DI PARMA

Finely sliced Parma ham with creamy ricotta, walnuts, Italian honey drizzle & toasted ciabatta

BURRATA

Burrata di Puglia with an indulgent creamy heart, salsa rosso piccante & toasted Sardinian flatbread (V)

BRUSCHETTA CON GAMBERONI

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

CAPELANTE

Roasted king scallops served in their shell with vermouth, garlic, lemon & breadcrumbs

Mains

Served with a selection of seasonal vegetables & roasted potatoes for the table to share (V)

AGNELLO SCOTTADITO

Grilled lamb cutlets with crisp guanciale, fennel & Leccino olives, finished with honey, lemon & rosemary

BRANZINO

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

ANATRA ALLA VALPOLICELLA

Crispy confit duck served with tender green beans and a vibrant Valpolicella and cherry sauce

RAVIOLI ALL'ARAGOSTA

Fresh lobster filled ravioli served in a light baby plum tomato sauce with chilli & basil
Vegan option available (VE)

RISOTTO AI FUNGHI

Risotto mantecato with wild mushrooms, caramelised garlic & extra virgin olive oil (V)

FILETTO DI MANZO

Char grilled fillet steak (225g) served with fries & a brandy green peppercorn sauce

Desserts

TORTINO AL CIOCCOLATO

Warm baked chocolate fondant with chocolate truffle sauce & panna gelato (V)
Vegan option available (VE)

BABA AL RUM

A light rum-soaked baba served with amarena cherries and a softly whipped vanilla cream (V)

TIRAMISÚ

The ultimate Italian dessert (V)

CROSTATA DI CLEMENTINE

A tangy clementine and lemon filling in a bitter-sweet chocolate pastry served with candied peel and dark chocolate gelato (V)

GELATO

A selection of gelato & sorbet served with pistachio & hazelnut biscotti (V)

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen & calorific information is available on request. Menus & prices are subject to change. An optional service charge will be added to your bill.