

NEW YEAR'S EVE MENU

£70 PER PERSON - PRE-BOOKING AND DEPOSIT REQUIRED
2 SEATINGS AVAILABLE 17:00 - 19:45 & 20:00 - LATE

INTRO

DRINK UPON ARRIVAL & NEAPOLITAN STREET FOOD
ZEPPOLINE - CANNOLODI DI PANE - CORNETTEDI PATATE

STARTERS

TRIGLIA FORNO

OVEN BAKED MULLET FILLED WITH PROVOLA CHEESE AND SPINACH, SERVED WITH A PARSNIP SAUCE AND TOPPED WITH A SPICY RED ONION CHUTNEY

FIORI DI ZUCCA

COURGETTE FLOWERS FILLED WITH RICOTTA, BASIL, AND SUN DRIED TOMATOES. SERVED WITH A HOMEMADE SAFFRON MAYONNAISE AND LEMON CAVIAR

PETTO DI PICCIONE

PAN FRIED PIGEON BREAST WITH BUTTERED BABY CARROTS AND A FOREST FRUIT SAUCE

MAIN COURSES

RAVIOLI DI CARNE

HOMEMADE RAVIOLI FILLED WITH BEEF IN A GORGONZOLA, PEAR AND HAZELNUT BUTTER SAUCE, TOPPED WITH A CHIANTI RISERVA JUS

RAVIOLI DI PESCE

HOMEMADE RAVIOLI FILLED WITH FRESH CRAB MEAT, SERVED IN A SAFFRON SAUCE, WITH PEPPERED MUSSELS AND TOPPED WITH APEROL CAVIAR

GNOCCHI TARTUFO E FUNGHI

HOMEMADE GNOCCHI WITH PORCINI MUSHROOMS, BLACK TRUFFLE AND HAZLENUTS, WITH A SPICY RED ONION CHUTNEY

IPPOGLOSSO

FRESH HALIBUT AND CLAMS, IN A CLAMS AND KALE SAUCE, WITH PAPRIKA POTATO SLICES

FILLETTO ALLA WELLINGTON

FRESH BEEF FILLET WELLINGTON, SERVED WITH TRUFFLE MASHED POTATOES AND AN AMARONE RED WINE JUS

SGROPPINO AL PROSECCO

DESSERTS

TIRAMISU

AN AMARETTO WHITE CHOCOLATE TIRAMISU, SERVED WITH COFFEE ICE CREAM

FOGLIA CON CREMA

PUFF PASTRY WITH CHANTILLY CREAM AND DARK CHOCOLATE

PAN DI SPAGNA AL CIOCCOLATO

A LIGHT CHOCOLATE SPONGE CAKE, WITH HOMEMADE ITALIAN CHOCOLATE CUSTARD AND A RASPBERRY SAUCE