

# 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

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## 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

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## 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

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## SGROPPINO AL PROSECCO

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## 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