

NEW YEARS EVE

STARTER

- Zuppa Lenticchie*
Italian pork cotechino, with lentils
- Melanzana Parmigiana (V)*
Aubergine baked with tomato, mozzarella and parmesan.
- Salmone Affumicato con Crostini di Parmigiano e Rucola*
Smoked salmon with parmesan, rocket leaves and a honey and mustard dressing.
- Carpaccio di Beef con Finocchi e Pecorino*
Beef carpaccio with fennel and pecorino cheese.
- Orecchiette Con Salsiccia e Friarielli*
Orecchiette pasta with fresh italian fennel sausage and turnip greens.

MAIN COURSES

- Costolette D`Agnello Alla Diavola*
Char-grilled lamb cutlets with dijon mustard, chilli and rocket served with golden potatoes and mix vegetables.
- Pollo Con Castagna, Scamorza e Speck*
Chicken breast, stuffed with chestnut and smoked mozzarella wrapped in speck, served with sautéed potatoes and mix vegetables.
- Bistecca ai Funghi Porcini al Barolo*
Sirloin steak in a porcini mushroom and barolo red wine sauce, served with sauteed potatoes and mix vegetables.
- Risotto ai Funghi Porcini*
Risotto with porcini mushrooms and truffle oil served in a basket of parmesan.
- Coda Di Rospo*
Pan-fried monkfish wrapped with pancetta. capers and olives in a white wine sauce, served with mashed potatoes..
- Scialatielli con Gamberoni e Vongole*
Fresh scialatielli pasta with king prawns, clams in white wine and cherry tomato .
- Pizza of Your Choice*

DESSERT

- Tiramisu*
- Banoffie pie*
- Sicilian Cannolo*

£60 per person + 12.5% service charge.