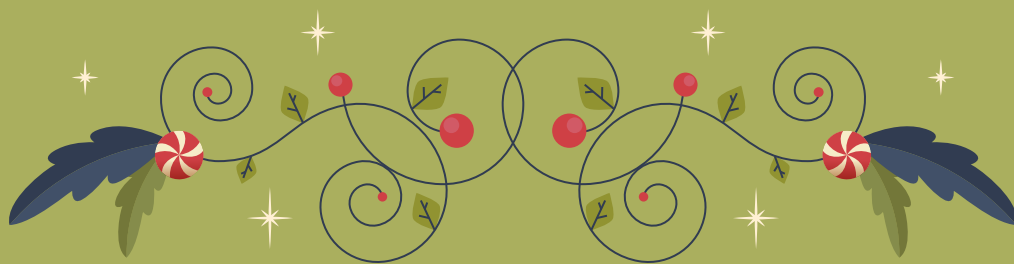




New Year's Eve

M E N U

Everything has been prepared with special care and
it's ready to be shared with your loved ones.





Start your experience with a welcome glass of chilled
prosecco, served as complimentary upon arrival



STARTERS

FUNGHI AL FORNO

Oven baked flat mushroom
cooked in creamy cheese sauce

BURRATA

Soft and creamy mozzarella
cheese on a bed of rocket salad,
cherry tomatoes and Parma Ham

PARMIGIANA DI MELANZANE

Baked aubergine, tomato sauce,
basil, and parmesan cheese

ARANCINE AL RAGU

Traditional rice balls filled with fior di latte
cheese and minced beef in arrabiatta
sauce

GAMBERONI ALLA DIAVOLA

King prawns cooked in olive oil, tomato
sauce, chilli, and garlic served with
home-made bread



MAINS

Lasagna al Forno

Home-made oven baked beef lasagne
with bechamel sauce

Risotto al Frutti di Mare

Arborio rice with fresh mixed seafood,
chilli, garlic, white wine, and tomato sauce

Tortelloni al Salmone

Home-made pasta filled with smoked salmon,
cooked with fresh salmon, asparagus, dill,
vodka and a touch of tomato sauce



Home-made pasta filled with spinach and ricotta
cheese, cooked in sage and butter sauce

Ravioli

Filetto di Manzo

Fillet steak served with rosemary potatoes and
peppercorn sauce



La Orata

Oven baked whole sea bream with olive oil
and lemon dressing, served with mixed salad



DESSERTS

PISTACHIO TIRAMISU

Made with dreamy layers of a
pistachio, mascarpone cream,
and coffee soaked lady fingers

BUDINO DI PANE

Italian bread and butter pudding
made with raisins, butter, and
milk, served with custard

CREME BRULE

A rich and silky vanilla custard
topped with a crisp caramelised
sugar crust

Complimentary Tea & Coffee

Enjoy a selection of our teas and coffees served with our compliments

£59.95

A DEPOSIT OF £15PP IS REQUIRED AT THE TIME OF RESERVATION
A DISCRETIONARY 10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL