

New Year's Eve Menu 2024

To Start

Antipasto Classico (gf)

A Selection of Italian Cured Meats Marinated Vegetables and Bufala Mozzarella

Antipasto di Pesce (gf)

Octopus Salad – Salmon Carpaccio – Marinated Anchovies

Antipasto Vegetariano (V) (gf)

Chargrilled Vegetables Burrata Caprese and Mushroom Bruschetta

Home Made Bread Grissini and Marinated Olives

Main Course

Bistecca ai Ferri (gf)

Chargrilled Sirloin Steak with Mushroom Sauce
Roasted Potatoes and Tenderstem Broccoli with Lemon and Garlic

Osso Bucco in Umido (gf)

Veal Shin slow cooked with White Wine Sage and Tomatoes
Creamed Potatoes and Green Beans

Scialiatelli alle Vongole (gfa)

Strands of Pasta with Clams sautéed in Olive Oil White Wine Chilli and Garlic

Pesce Spada al Salmoriglio (gf)

Swordfish marinated in Olive Oil Oregano and Lemon
Crushed Baby Potatoes and Aubergine Caponata

Melanzane alla Parmigiana (gf)

Layers of Aubergine and Smoked Mozzarella Baked in Tomato Sauce
Roasted Potatoes and Mixed Dressed Salad

Dessert

White Chocolate Panna Cotta (gf)

with Fruit Compote

Tiramisu al Amaretto

with Mascarpone Cream

Semifreddo al Pistachio

Frozen pistachio Mousse

After Dinner

Satsumas – Zeppole (Italian Sweet Fritters) - Panettone

Midnight

Glass of Prosecco or Non Alcoholic Prosecco

£60.00 per person