

New Year's Eve Menu 2025

STARTER

Antipasto Classico (gf)

A Selection of Italian Cured Meats Marinated Vegetables and Mozzarella

Antipasto di Pesce (gf)

Cocktail di Gamberetti – Salmon Carpaccio – Marinated Anchovies

Antipasto Vegetariano (V) (gf)

Warm Aubergine Caponata with Burrata and Rocket Salad

Home Made Bread Grissini and Marinated Olives

MAIN COURSE

Bistecca ai Ferri (gf)

Chargrilled Sirloin Steak with Mushroom Sauce
Hand Cut Chips and Roasted Vine Tomatoes

Filetto di Maiale alla Marsala (gf)

Fillet of Pork wrapped in Parma Ham with a Rich Marsala Sauce
Creamed Potatoes and Green Beans with Oregano

Ravioloni All'Astice

Lobster Ravioli in a Cherry Tomato and Cream Sauce

Orata in Crosta di Pistacchi (gf)

Sea Bream Fillet with Pistachio Crust Baby Potatoes and Fennel Salad

Tagliatelle ai Funghi Misti e Tartufo Nero (gfa) (v)

Pasta Ribbons in a Wild Mushroom Cream Sauce with Truffle Shavings

DESSERT

Black Forest Panna Cotta (gf)

Vanilla Panna Cotta with Cherry Compote and Dark Chocolate Shavings

Tiramisu al Pistacchio (gfa)

with Mascarpone Cream

Tartufo Bianco

Zabaglione and Coffee flavoured Ice Cream Bombe

AFTER DINNER

Satsumas – Zeppole (Italian Sweet Fritters) - Panettone

MIDNIGHT

Glass of Prosecco or Non Alcoholic Prosecco

£65.00 per person