**New Year's Eve Menu 2026**

**STARTER**

**Antipasto Classico (gf)**
A Selection of Italian Cured Meats Marinaded Vegetables and Mozzarella

**Antipasto di Mare (gf)**
Marinated and Smoked Salmon– Anchovy Fillets – Prawns in Marie Rose Sauce

**Antipasto Vegetariano (V) (gf)**
Warm Aubergine Caponata with Burrata and Rocket Salad

*Home Made Bread Grissini and Marinated Olives*

**MAIN COURSE**

**Bistecca di Manzo al Pepe Verde (gf)**
Chargrilled Sirloin Steak with Peppercorn Sauce
Sauteed Potatoes and Roasted Vine Cherry Tomatoes

**Scallopina di Vitello alla Marsala (gf)**
Pan Fried Veal Escalop with Marsala Sauce
Sauteed Potatoes and Green Beans with Oregano

**Ravioloni Porcini e Tartufo (V)**
Fresh Pasta filled with Ceps and Truffle in a Cream Sauce

**Paccheri ai Frutti di Mare (gfa)**
Pasta with Mixed Seafood in a Light Cherry Tomato and Garlic Sauce

**DESSERT**

**Panna Cotta al Caramello e Cioccolato Scuro(gf)**
Caramel Panna Cotta with Dark Chocolate Sauce

**Cheesecake al Pistacchio (gfa)**
Amaretti Based Cheesecake with Pistachio and White Chocolate

**Tiramisu al Amaretto (gfa)**
Layers of Mascarpone Cream and Savioardi Biscuits soaked in Coffee and Amaretto

**AFTER DINNER**
Satsumas – Zeppole (Italian Sweet Fritters) - Panettone

**MIDNIGHT**
Glass of Prosecco or Non Alcoholic Prosecco & Lenticchie

**£70.00 per person**
*A 10% Service Charge will be added to your bill*