



NEW YEAR'S EVE MENU



Aperitif

APPETIZERS AND A GLASS OF PROSECCO.

Starters

A PLATTER OF ITALIAN STYLE FISH, MEAT AND VEGETARIAN DISHES.
SOMETHING FOR ALL TASTES TO SHARE.

Main Courses

ALL MAIN COURSES EXCEPT FOR RAVIOLONI ARE SERVED WITH
VEGETABLES AND TUSCANY POTATOES.

POLLO RIPIENO

STUFFED FREE RANGE CHICKEN BREAST WITH SMOKED PROVOLA
CHEESE AND FRESH BABY SPINACH, FINISHED WITH ITALIAN SPECK
AND A CREAMY THYME SAUCE.

AGNELLO DOLCEROSSO

GRILLED RACK OF LAMB SERVED WITH CARAMELISED SHALLOT
ONIONS AND FRESH ROSEMARY IN A RED WINE SAUCE.

SPIGOLA GAMBERI E ZUCCHINE

GRILLED FILLETS OF WILD SEA BASS SERVED WITH KING PRAWNS
AND SAUTÉED COURGETTES IN A GARLIC AND WHITE WINE SAUCE.

STRACCETTI SELVATICI

AN ITALIAN BEEF STROGANOFF WITH SAUTÉED LEEKS, MIXED AND
PORCINI MUSHROOMS IN A AND RED WINE SAUCE.

RAVIOLONI REALI V

GIANT RAVIOLI STUFFED WITH BURRATA CHEESE AND SPINACH
WITH FRESH ASPARAGUS IN A BUTTER AND BLACK TRUFFLE SAUCE
SERVED WITH PARMESAN WAFFLES.

Desserts

SELECTION OF PUDDINGS, ICE CREAMS OR COFFEE
TO CHOOSE FROM ON THE NIGHT.

4 COURSE MEAL, LIVE MUSIC AND PARTY PACKS FOR EVERYONE.

AN OPTIONAL 10% SERVICE CHARGE WILL BE ADDED TO THE FINAL BILL.

New Year's Eve bookings require a £20.00pp non refundable deposit.
Food preorders required for all menus.