



NEW YEAR'S EVE MENU

LIVE MUSIC FROM 10PM

£120 PER PERSON

STARTERS

GAMBERI ALL'AGLIO

Pan-fried tiger prawns in a garlic butter and white wine sauce, served with toasted bread

RAVIOLI ALL'ARAGOSTA

Delicate pasta parcels filled with lobster, served with king prawns in a rich pink cherry tomato sauce

CAPELANTE

Pan-seared scallops on a bed of creamy mash beans, with asparagus and crispy Parma ham

CARPACCIO CON TARTUFO

Thinly sliced Italian beef with cherry tomatoes, Parmesan and a rosemary and lemon dressing

PORTOBELLO DOLCELATTE (V)

Grilled field mushrooms topped with Italian blue cheese, served on a bed of fresh rocket

TRIO DI BRUSCHETTE

A trio of bruschette with chorizo, goat's cheese and fresh tomato toppings

MAIN COURSES

FILETTO DI MANZO

Aberdeen Angus beef fillet, grilled and served with a creamy porcini mushroom sauce.

Recommended medium-rare for the best flavour and tenderness

AGNELLO AL BAROLO

Tender rack of lamb on mashed potatoes, with roasted carrots, asparagus and a rosemary and red wine jus

POLLO AL CAPRINO

Succulent chicken fillet with a creamy mushroom sauce, topped with

grilled goat's cheese and served with asparagus

IPPOGLOSSO

Halibut served with cherry tomatoes, peppers and capers in a garlic, white wine and olive oil sauce

SOGLIOLA AL LIMONE

Fresh whole lemon sole, finished with a fragrant garlic butter and lemon sauce, with parsley

TONNARELLI ALL'ARAGOSTA

Tonnarelli pasta with fresh lobster and king prawns, garlic, parsley and white wine, in a tomato sauce with a touch of cream and a hint of chilli

RISOTTO AI PORCINI (V)

Creamy Arborio rice with porcini mushrooms, asparagus, garlic and white wine, finished with a touch of cream

SIDE ORDERS

• French Fries • Dauphinoise Potatoes • Roasted Potatoes • Seasonal Vegetables

DESSERTS

TIRAMISÙ (N)

Classic homemade tiramisù with layers of coffee-soaked sponge and a hint of Amaretto liqueur

TORTA DI MELE (N) (V)

Traditional Italian apple pie, served warm with a scoop of vanilla ice cream

PROFITEROLS BICOLORE

Choux pastry filled with vanilla and chocolate cream, covered in white & dark chocolate sauce

Please inform your server of any allergies before placing your order, as not all ingredients are listed. Detailed allergen information is available on request. We will take reasonable steps to prepare your meal safely, although we cannot guarantee a completely allergen-free environment or dishes.

An optional 10% service charge will be added to your bill and shared equally among our team.

