



New Year's Eve Menu 2017

STARTER

PROSCIUTTO E BURRATA

Finest Parma Ham and Burrata

TRIS DI TARTARE

*Home Cured Scottish Salmon with Dill and Lemon,
Home Cured Sea Bass with Chives and Lemon, and
Pacific King Prawns with Lime and Mint*

POLIPO E PATATE

Char-Grilled Octopus with Rosemary Olive Oil and Crushed Potatoes

BAULETTO DI SPIGOLA (V)

Home-Made Puff Pastry Filled with Wild Mushrooms and Black Truffle in Béchamel Sauce

FIRST COURSE

TAGLIATELLE RAGU'

Home-Made Tagliatelle with Scotch Beef Ragù, Parmesan Shavings and Truffle Oil

RISOTTO ALL'ASTICE

Risotto with Lobster, Tomato 'Madagascar' Vanilla Perfume

TORTELLI PATATE E MENTA (V)

Home-Made Tortelli, Filled with New Potatoes, Mint and Parmesan in Mascarpone Sauce

MAIN COURSE

FILETTO DI VITELLO LARDELLATO

*Roasted Best End of Dutch Veal Rolled with 'Lardo di Colonnata' with Grilled Red Chicory
and Roast Potatoes*

LOMBATA DI MAIALE

Grilled Pork Loin with Crushed Potatoes in a Chestnut and Chianti Reduction

ORATA IN VESTE DI ZUCCHINE

*Pan Fried Sea Bream Fillet, 'Vestita' with Sliced Baby Courgettes with Broccoli Timbale
and Sun Dried Tomato Dressing*

FAGOTTINO DI PASTA (V)

*Home-Made Open Raviolo with Ricotta, Pumpkin and Chestnuts with Home-made
'Caponata Sicillana'*

DESSERT

FLAN AL CIOCCOLATO BIANCO

Home-Made White Chocolate Flan with Raspberry Coulis

SEMIFREDDO AL TORRONE

*Home-Made Torrone Semifreddo with Orange Sauce *Contains Nuts**

ZABBAIONE CALDO

Warm Zabaione with Chocolate and Home-Made Biscuit

£85.00

A SERVICE CHARGE OF 12.5% WILL APPLY TO YOUR BILL
DJ AND DANCING UNTIL EARLY HOURS