

New Year's Eve

2 COURSE £39.95 | 3 COURSE £44.95

Starters

***Veggie* ZUPPA DI FAGIOLI**

Hearty mixed bean and rosemary soup, served with crusty bread

***Veggie* MELANZANE ALLA PARMIGIANA (AVAILABLE AS A MAIN COURSE TOO)**

A tomato, aubergine and parmesan cheese bake

FRITURINA MISTA

Mixed deep-fried fish and vegetables served with lemon and anchovy dip

CARPACCIO DI MANZO

Thinly sliced and marinated raw beef fillet, served rocket salad, mushrooms, olive oil and a lemon wedge

AFFETATO MISTO DI CAPODANNO

A selection of cured meats, olives, taleggio cheese and onion fritata

CAPELANTE SCOTTATE

Pan-fried scallops served with cannellini bean purée, crispy celery and saffron dressing

Mains

PLATESSA DI CAPODANNO

Pan-fried hake fillet served with mussel, butternut squash and chive sauce

***Veggie* RISOTTO AL RADICCHIO**

Carnaroli rice cooked with Italian red chicory, Barolo wine, butter and Parmesan cheese

FILETTO AI FUNGHI

Chargrilled fillet steak served in a wild mushroom, truffle and Amarone wine reduction

PACCHERI AL PROFUMO DI MARE

Large tubes pasta tossed with mussels, pesto, cannellini beans and sun-dried tomatoes

AGNELLO ALLE BIETOLE

Pan-fried lamb rump served with red chard and artichoke salad and a balsamic vinaigrette

SAN PIETRO AI LEGUMI

Pan-fried halibut served on a bed of cannellini beans purée and topped with rocket and lemon vinaigrette

***Veggie* FANCY A PIZZA?**

Just ask a member of staff

Desserts

TIRAMISU AL PISTACCHIO

An indulgent pistachio flavour tiramisu

TORTA DI RICOTTA E PERA

A tasty pear and ricotta cheese tart

GELATO ALLA NOCCIOLA

Italian hazelnut ice cream