

Sample Menu

New Year's Eve 2017

Antipasti

- Burrata** - Fresh burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives
Puntarelle alla Romana - Thinly sliced chicory shoots with ortiz anchovies, volpaia red wine vinegar and capers
Carne salata - Thinly sliced black Angus beef with zucchini, rocket, pine nuts and Parmesan
Anguilla affumicata - Smoked eel with red and golden beetroots, Italian leaves and fresh horseradish

Primi

- Ravioli di zucca** - Ravioli of roasted delica squash, ricotta, marjoram, butter and sage
Risotto di mare - Risotto with sea bass, vongole, prawns, squid, tomatoes, parsley and fresh chili
Cappelletti di vitello - Handmade pasta stuffed with slow cooked veal and pancetta and Porcini mushrooms

Secondi

- Orata al forno** - Wood roasted sea bream fillet with datterini tomatoes, capers, parsley with Italian spinach and slow cooked Sicilian red peppers and Taggiasche olives
Sformato di Fontina e zucca - Baked delica squash and Fontina cheese soufflé with spinach, cream and Parmesan
Costata di agnello - Roast rack of Somerset lamb (pink) with roasted globe and Jerusalem artichokes, carrots, baby leeks, golden beetroots, turnip and salsa d'erbe
Fegato di vitello - Pan fried calves liver with lentils de Castelluccio, pancetta, sage, cavolo nero, balsamic vinegar and crème fraiche

Dolci

Amalfi lemon tart

- Torta Caprese** - with roasted almond ice cream
Torta di mele - Sweet pastry, apples, sultanas and crema di mascarpone

£120 per person for four courses

Please speak to a member of the team if you have any dietary allergies or intolerances