

## SAMPLE MENU

### New Year's Eve 2018

(Early seating only)

#### Primi

- Burrata** - Fresh burrata with grilled marinated red peppers, farinata, swiss chard and Taggiasche olives  
**Insalata mista** - Mixed Italian leaves with datterini tomatoes, cucumber, fresh basil and caprino fresco  
**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

#### Secondi

- \***Ravioli di zucca** - Ravioli of roasted delicata squash, ricotta, marjoram, butter and sage  
**Risotto di mare** - Risotto with sea bass, scallops, prawns, squid, tomatoes, parsley and fresh chili  
\***Cappelletti di vitello** – Hand-made pasta stuffed with slow cooked veal and pancetta and Porcini mushrooms  
**Orata al forno** - Wood roasted sea bream fillet with datterini tomatoes, capers, Parsley, Italian spinach, slow cooked Sicilian red peppers and Taggiasche olives  
**Sformato di Fontina e zucca** - Baked delicata squash and Fontina cheese soufflé with spinach, cream and Parmesan  
**Tagliata di manzo** - Grilled Hereford beef sirloin (med rare) with Portobello and Porcini mushrooms, salsa verde and rocket

#### Dolci

##### Amalfi lemon tart

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

£75 per person for three courses

\* Perigord Black truffles £15

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

All prices include VAT at the current prevailing rate. A discretionary 12.5% service charge will be added to the final bill.