

Happy New Year!

**Let's celebrate the beginning of the new year in style
Great food, happy music and
our traditional New Year's Eve raffle**

Menu

APERITIF

GLASS PROSECCO & PIG TROTTER WITH LENTILS

Bicchieri di Prosecco con zampone e lenticchie

(non alcoholic drink available on request)

STARTER

SMOKED BURRATA CHEESE WITH BRAISED RADICCHIO AND AGED BALSAMIC (v)

Burrata affumicata con radicchio e balsamico invecchiato

FASSONA BEEF TARTAR WITH QUAILS EGG AND BLACK TRUFFLE

Tartare di manzo Fassona, uovo di quaglia e tartufo nero

GRATINATED SCALLOPS WITH GARLIG ,CHILLI AND LEMON

PUMPKIN PURE' AND SAFFRON SAUCE

Capesante gratinate con aglio, peperoncino e limone, purea di zucca e salsa zafferano

MAIN

HOMEMADE TAGLIOLINI WITH SCOTTISH LOBSTER, GARLIG, CHILLI, CHERRY TOMATOES AND
BASIL

Spaghetti all'astice, aglio, peperoncino, pomodorini e basilico

GRILLED LAMB CUTLETS WITH PISTACCHIO CRUST, RED CUBBAGE, BAROLO SAUCE

Costolette d'agnello alla griglia con crosta di pistacchio, cavolo rosso, salsa al Barolo

PAN FRIED STONE BASS ON SQUID INK SAUCE, PURPLE BROCCOLI

BAKED CHERRY TOMATOES

Filetto di ombrina, broccoli viola, pomodorini al forno, salsa nero di seppia

CANNELONI PASTA FILLED WITH RICOTTA AND SPINACH

YELLOW CHERRY TOMATO SAUCE (v)

Ravioli di ricotta e spinaci, salsa di pomodorini gialli

DESSERT

CHOCOLATE MOUSSE, PASSION FRUIT SAUCE, COCONUT FLAKES

Mousse al cioccolato, salsa al frutto della passione, scaglie di cocco

HOMEMADE TIRAMISU'

Tiramisu'

ITALIAN CHEESE SELECTION

Selezione di formaggi Italiani

Let us know of any allergies or intolerances before we take your order

3 COURSE MENU £50pp

A discretionary 12.5% service charge will be added to your bill -VAT INCLUDED