

New Year's Eve

5 COURSES 65.00

A GLASS OF PROSECCO CANEVA EXTRA DRY

ON ARRIVAL

❖ CANAPÉ ❖

All canapés included

ARANCINO TARTUFO (V)

Truffle & smoked provola crispy risotto ball

TARTARE DI TONNO

Tuna tartare & olive tapenade,
Sardinian flatbread

PIZZETTE MONTANARA

Deep fried pizza dough, braised beef ragu &
Parmigiano Reggiano

❖ ANTIPASTI ❖

TAGLIERE MISTO

Artisan cured meats and cheeses,
freshly baked focaccia & grissini

❖ PRIMI ❖

SPAGHETTI AL PESTO DI LIMONE

Amalfi lemon & herb pesto, walnut,
anchovy essence

CANDELE GENOVESE

Short pasta tubes, Neapolitan beef & onion
ragu, Pecorino Romano, flat leaf parsley

❖ SECONDI ❖

BISTECCA DI MANZO

Angus & Hereford sirloin steak 275G, confit
potatoes, mushroom & marsala sauce

ORATA

Sea bream, slow cooked peperonata,
garlic & rosemary roast potatoes

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato,
mozzarella, & basil pesto

❖ DOLCI ❖

BABÀ NAPOLETANO (V)

Rum soaked sponge cake, rum syrup
& Chantilly cream

ALASKA AL FORNO (V)

Sweet ricotta & candied fruit coated in soft
Italian meringue

PANNA COTTA

Amalfi lemon cream, berry compote
& crushed amaretti

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
Scan this
code

