

2024

# New Year's Eve Menu

ON ARRIVAL GLASS OF *ITA* PROSECCO

## STARTERS

### POLIPETTI ALLA DIAVOLA

Baby octopus cooked in chilli tomato sauce, cherry tomatoes, garlic, dill and parsley.

### ANTIPASTO MISTO

Mixed cheeses and Italian salami served with berries sauce.

### BOCCONCINI DI BRESAOLA

Air Dried salted beef served with rocked salad and mini mozzarella balls.

### CANNELLONI RICOTTA E SPINACI (v)

Rolled pasta sheets filled with ricotta cheese, parmesan, b chamel and spinach.

### ARANCINI AL TARTUFO (vg)

Truffle rice balls served with chilli tomato sauce ,contain basil and garlic.

## DESSERT

### TIRAMISU AL MOCCA

Home made tiramisu with soviardi biscuits, mocca caf , mascarpone egg and double cream.

### STRAWBERRY CHEESECAKE

Traditional strawberry cheesecake served with cranberry syrup and iced sugar.

## MAINS

### LEMON SOLE

Fillets of lemon sole served with butter garlic and lemon sauce and side of broccoli and new potatoes.

### TORTELLINI PUMKINS & SAGE VEGAN (vg)

Home made tortellini pasta filled with pumpkin and sage cooked with cherry tomatoes, tomato sauce and green olive oil.

### ROASTED DUCK BREAST

Roasted duck breast served with cream of sweet potatoes, asparagus and gravy sauce.

### RIB EYE STEAK

The finest cut of Argentinian rib eye steak (280gr) served with thick cut chips and brandy peppercorn sauce.

### PROFITEROLES

Sweet choux pastry filled with cream, covered with chocolate sauce and sugar powder.

### PANDORO FARCITO

Pandoro panettone filled with mascarpone and vanilla cream coated with chocolate and icing sugar.

£69.00

Please let your server know if you have any allergies.

Please be aware that our dishes are prepared in kitchens where nuts, gluten etc, are commonly used.  
A 10% discretionary charge is added to the bill. All gratuities go directly to our staff.