

First Sitting £45 / Second Sitting £75

New Year's Eve 2021

-----GLASS OF PROSECCO UPON ARRIVAL-----

-----PRIMA-----

Zampone e Lenticchie

Traditional New Year's Eve dish of pig trotter stewed with lentils & tomatoes, served with garlic bruschetta

Trota al Tartufo

Trout fillet in a herb bread crumb, baked in the oven, served with saffron & truffle creamed rice

**Gluten free upon request*

Tortino al Tartufo

Potato & truffle torte served with a mixed wild mushroom sauce

**Vegan*

**Gluten free*

Piatto Misto

Selection of Italian cured meats & cheeses, served with homemade bread & chutney

**Gluten free upon request*

-----SECONDI-----

Ravioli al Ragu di Anatra

Homemade ravioli pasta stuffed with ricotta & orange, served with a classic Umbrian white ragu of duck

**Gluten free variation available upon request*

Strangozzi Noci e Zucca

Imported strangozzi pasta served in a walnut sauce, topped with truffle roasted pumpkin

**Vegan*

**Gluten free upon request*

Filetto al Pecorino (£4 supplement)

8oz beef fillet from the grill served on a bed of rocket with aged pecorino fondue, dried pork cheek & roasted potatoes

**Gluten free*

Orata al Forno

Oven baked Sea Bream fillet on a bed of purple potato purée, topped with crunchy roasted leek & served with steamed green beans

**Gluten free*

-----TASTING TRIO OF DOLCI-----

Tiramisu Mascarpone cream with coffee infused biscuit & a sprinkle of cacao

Mousse Bianca (**Gluten free upon request*) White chocolate mousse served with a Vecchia Romagna & mixed berry sauce. Topped with homemade biscuit crumble

Panettone all'Inglese Twice baked panettone filled with 'Crema Pasticceria'

(Vegan ice cream also available)

-----DIGESTIVO-----

Limoncello / Amaretto / Amaro Montenegro / FAIR Café / Port