

# New Year's Eve 2022

Ring in the New Year in true Italian style.  
Enjoy a table magician, a DJ and a glass of Cà del Bosco Franciacorta



## primo

*L'ultima zuppa*

The last soup of the year! Mixed vegetables served with bread

*Garretto di prosciutto*

Slow cooked ham hock terrine

*Fritto misto di pesce*

Tempura prawns, calamari, whitebait deep fried, served with tartare sauce

*Polpo al insalata*

Traditional slow cooked octopus, served with green olives,  
garlic, lemon juice, parsley

## secondi

*Porchetta e friarielli*

Slow cooked pork belly served with traditional napolitan broccoli,  
mash potato & gravy

*Filetto di branzino al sale*

Salt crusted fillet of sea bass served with vegetables & potatoes

*Lasagna al forno vegana*

Homemade vegan lasagna baked in the oven with our secret recipe

*Paccheri ai frutti di mare*

Fresh local seafood and pasta served with special homemade tomato sauce

## dolci

*Tiramisù*

Homemade savoiardi dipped in Saporito coffee topped with mascarpone cream dusted with cocoa

*Limoncello Posset*

Velvety smooth and totally refreshing!

*Panettone Natalizio*

Homemade panettone served with custard and baked in the oven

*Formaggi e biscotti*

Italian cheeses served with apple chutney and a selection of biscuits.

**£89.95 per person**

An optional 12.5% service charge will be added to the bill.

Special diets catered for upon request, please notify us no later than 7 days in advance.