



New Year's Eve 2018

£64.95 for 5 courses +2 glasses of Prosecco

1) New year's Eve Positano Platter:

Enjoy our delicious Trio of starters:

Gamberoni tempura (v) – Italian style Tempura Prawn in a delicate prawn cocktail sauce

Melanzana Parmigiana Bianca (v) – Baked Aubergine Lasagna layered stuffed with Parmesan, Mozzarella, ham and Besciamella sauce.

Frittatina Napoletana - Baked maccheroncini pasta filled with Beschamel sauce, Mince meat, petite peas and mozzarella cheese

2) Pasta dish (choose one of the two option below)

Tagliatelle alla genovese– Homemade Tagliatelle Pasta cooked in a slowly cooked beef stew and topped with fresh buffalo mozzarella strips.

Risotto Verde (v) –Arborio rice cooked in a creamy spinach, petit peas and asparagus sauce. Topped with parmesan and rocket salad

Scialatielli Vongole – Traditional Amalfi Coast 'thick tagliatelle style' homemade pasta cooked in a white wine, clams and garlic sauce

3) Sgroppino sorbet

A traditional Venetian Frothy Lemon Sorbet made with lemon sorbet, mint prosecco and vodka. It's perfect to refresh the palate during the courses.

(ask your waiter for Alcohol free Sgroppino if required)

4) Main Course (choose one of the three option below)

Orata al radicchio e gamberetti di fiume – Oven baked Sea-bream with crayfish and radicchio served with crushed potato in a lemon sauce.

Agnello alle albicocche e pistacchio – Slowly coke Shoulder of Lamb cooked in a apricot and pistachio sauce. Served with sauteed potato.

Millefoglie vegetariana (v) –Vegetarian Potatoes 'Mille-feuille' in a béchamel and red peppers sauce. Served with a ratatouille side dish

5) Desserts

Tiramisu' - Panna Cotta Baylees – Chocolate Cake

If you suffer from a food allergy or intolerance, please discuss it with your server upon placing your order. Every care is taken to avoid any cross contamination when processing a specific allergen free order. We do however work in a kitchen that processes allergenic ingredients and does not have a specific allergen free zone or separate dedicated equipment. Therefore, we can never guarantee that a dish is completely free from any allergens. A discretionary

10% service charge will be added to your bill.