

A CARNIVAL NIGHT AT THE OPERA!



Friday 28th January

A Venetian regional Menu of 6 Tasting Courses interspersed with Live Vocals featuring the music of Puccini and Verdi sung by

**Operatic Divas: Sovra Newman - Soprano
Leon Berger - Baritone**

£32.50 per person – from 8.00pm

A glass of Bellini Champagne Cocktail (on arrival)

Zuppe di Virtu

A small bowl of hot broth with chickpeas, borlotti beans, vegetables and pasta.

Ravioli con Zucca ed Erbe

A pillow of fresh pasta stuffed with roast pumpkin and fresh herbs.

Pesce Spada

Slices from the loin of a sparkling fresh swordfish just pan fried in virgin olive oil – “a padella”- and simply finished with a salmoriglio of lemon garlic sauce and fresh oregano leaves

Involtini di Vitello

Thin slices of rose veal rump stuffed with breadcrumbs, parsley, garlic and Parmesan grilled and served with veal jus and accompanied with a small salad of Romaine lettuce and fennel.

Formaggio

Some fresh Pecorino cheeses and wild thyme honey.

Carnival Frittata

Traditional finish with Italian Coffee

‘A brilliant insight into Italian gastro-culture’

Giorgio Locatelli

12.5% service charge will be added to your final bill