

*J*oin us at *La Villa Bianca* in Hampstead for an unforgettable  
*New Year's Eve* celebration!

*T*he night kicks off at 9 PM with a welcome glass of  
Prosecco to start the festivities in style.

Enjoy a carefully crafted four-course set menu, accompanied  
by live jazz music performed throughout the evening by the  
**Chris Coull Jazz Band**, creating an elegant  
atmosphere as we count down to the new year.

Indulge in exceptional cuisine and captivating music for  
£95 per person (*service not included*).

*P*erfect for an intimate evening or a lively gathering with  
friends, Villa Bianca promises a night of culinary delight, lively  
music, and warm hospitality. Secure your table now for a  
memorable start to the new year!

*Please note in order to confirm your booking we would  
require full payment; Due to the time of year and scarcity of  
items we will require your food choices by the 24<sup>th</sup> of  
December 2024 in order to guarantee your preferred menu.*

# New Year's Eve Dining Menu

## Amuse-Bouche

A delicate prelude to an unforgettable evening, crafted to excite the palate.

## Starters

### Insalata Marinara

A luxurious medley of Canadian lobster, handpicked crab, Mediterranean prawns, and a fresh Maldon rock oyster, elegantly plated and kissed with lemon and olive oil essence.

### Involtino di Verdure Grigliate

An artful roulade of grilled seasonal vegetables, served with velvety broad bean crème and adorned with fragrant black truffle shavings for an earthy finish.

### Vellutata di Astice

Decadent lobster velouté, enriched with handpicked crab and finished with a subtle drizzle of Calvados.

## Pasta Creations

### Pappardelle ai Funghi Selvatici e Porcini

Silky ribbons of fresh pappardelle pasta, folded through a blend of wild and porcini mushrooms, with luxurious black truffle shavings adding depth and indulgence.

### Rigatoni al Ragù di Cinghiale

Freshly made rigatoni embracing a rich, slow-cooked wild boar ragù, crowned with finely shaved Pecorino Romano.

### Ravioli all'Astice

Exquisite hand-rolled lobster ravioli, bathed in a decadent lobster bisque and paired with a sweet, tangy red pepper jam, designed to delight the senses.

## Main Course Selections

### Filetto alla Rossini

Prime Surrey farm beef fillet, tender and rich, crowned with indulgent foie gras and black winter truffle shavings, served with a velvety Madeira reduction.

### Nodino di Vitello

Succulent veal chop, perfectly roasted and accompanied by a fragrant rosemary-infused gravy, paired with a gratin of melted mozzarella and tangy tomato sauce.

### Ippoglosso alla Vodka

Grilled halibut with a luxurious vodka and black caviar sauce, enriched with double cream and served alongside fresh asparagus for a refined, indulgent experience.

### Rombo con Spinaci, Zafferano e Gamberoni

Delicate turbot fillet, resting on a bed of wilted spinach, topped with a luxurious saffron-infused sauce and finished with succulent king prawns

## Desserts

### Panettone

Traditional Italian panettone, accompanied by a rich, velvety chocolate sauce and creamy vanilla ice cream.

### Tortino al Cioccolato

Decadent molten chocolate lava cake with a luscious, oozing centre, perfectly paired with pistachio ice cream.

### Strudel

A delicate strudel pastry resting on a bed of silky crème pâtissière, complemented Amarena cherry ice cream.

### Tiramisù

A timeless Italian classic, layers of espresso-soaked ladyfingers, creamy mascarpone, and a dusting of fine cocoa.