

NEW YEAR'S EVE

5 COURSES 150.00

A GLASS OF CHAMPAGNE CASTELNAU RÉSERVE BRUT ON ARRIVAL

❖ CANAPÉ ❖

ARANCINO TARTUFO

Truffle & smoked provola crispy risotto ball

TARTARE DI TONNO

Tuna tartare & olive tapenade, Sardinian flatbread

BRUSCHETTA CON PROSCIUTTO

DOP Parma ham, ricotta & truffle honey, crostini

❖ PRIMI ❖

BURRATA

Fresh truffle & sherry vinegar dressing, toasted ciabatta

TARTARE DI SALMONE

Salmon tartare, capers, chilli, pine nuts & Sardinian flatbread

CARPACCIO DI MANZO

Sliced beef fillet, Venetian dressing, rocket & Parmesan

CAPELANTE

Creamy Arborio rice, wild king prawn, lemon & samphire

❖ SECONDI ❖

ORATA

Sea bream, pistachio crust, cannellini bean purée & cavolo nero

MARI E MONTI

170G Angus & Hereford fillet, wild king prawn, charred lettuce,
hazelnut & herb dressing, béarnaise sauce

BISTECCA DI MANZO

225G sirloin steak, confit potatoes, mushroom & marsala sauce

PARMIGIANA SCOMPOSTA

Fried layers of aubergine, tomato, mozzarella & basil pesto

❖ FORMAGGI ❖

ASIAGO & GORGONZOLA

Artisan biscuits, fig & orange chutney, pear, grapes, truffle honey

❖ DOLCI ❖

ALASKA AL FORNO

Sweet ricotta & candied fruit coated in soft Italian meringue

DELICE AL CIOCCOLATO

Chocolate delice, cherry, salted caramel & honeycomb ice cream

BOMBOLONI

Italian-style doughnuts, white chocolate & raspberry sauce

 Vegetarian  Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens
& Calories
Scan this code



VW NYE