

New Year's Eve Menu

APERITIVO

Glass of Jacquart Brut Mosaique Champagne NV

ANTIPASTI

Carpaccio di Manzo (gf)

Beef Carpaccio with Rocket, Sun Blush Tomato, and Citrus Dressing

or

Burrata e Radicchio (v)(gf)

Burrata La Latteria, Datterino Tomatoes, Radicchio, and Extra Virgin Olive Oil

or

Insalata di Granchio (gf)

Crab and Avocado Salad, Tomato Concassé, Spring Onions, Chives, Pimiento de Espelette, and Lemon Dressing

PRIMI

Linguine allo Scoglio

Linguine, Fresh Shellfish, Cherry Tomato, and Basil

or

Risotto alla Milanese (v) (gf)

Saffron Risotto

or

Tagliatelle al Ragú Bianco con Tartufo

Tagliatelle, Traditional White Veal Ragout, and Black Truffle

SECONDI

Guancia di Manzo Brasata (gf)

Braised Beef Cheek, Leek, and Jerusalem Artichokes

or

Asparagi Bianchi Gratinati (v)(gf)

White Asparagus with Fennel Shavings and Grapefruit

or

Filetto di Merluzzo Nero (gf)

Herb Butter-Crusted Black Cod Fillet with Sautéed Beans, Roasted Cherry Tomatoes, and Lemon Butter Sauce

DOLCE

Cheesecake al Caramello

Salted Caramel Cheesecake with White Chocolate Mousse and Sesame Crunch

or

Tiramisú della Casa

Homemade Tiramisú

FOOD ALLERGIES & INTOLERANCES

Please speak to a member of staff about any dietary requirements. A range of gluten free dishes are available. (v) Vegetarian. (gf) Gluten Free.