



## NEW YEAR'S EVE DINNER MENU

Welcome Glass of Bubbles

### BENVENUTO

**Bigne** – tuna tartare, straciatella

### ANTIPASTI

**Raviolone** – egg yolk, cream potato, winter black truffle (v)

**Ostriche** – trio of Carlingford oysters, green apple dressing

**Culatello** – grilled figs, Vacca Bianca parmesan

### PRIMI

**Gnocchi Semolino** – goat cheese, chives, walnuts (v)

**Tagliatelle al Ragù** - fresh pasta, rabbit, pancetta, rocket

**Risotto** – golden saffron, Oscietra caviar, Franciacorta

### SECONDI

**Pernice** – pan roasted partridge, chestnuts puree, Italian chicory

**Vitello** – fillet of veal, heritage herbs, potato and winter black truffles

**Baccala' alla Vicentina** – pan fried cod fillet, cannellini beans, heritage cherry tomatoes

**Sformato di Fontina** – baked fontina cheese souffle, italian spinaci, cream and parmesan (v)

### DOLCI

**Mascarpone Due Veli** – whipped and iced mascarpone, cantucci crumble, figs and truffle honey

### FORMAGGI

Pecorino and Vacca Rossa Parmesan, Mandarin, Grapes, Walnuts,

### CAFFE

Served with Amaretti and House Digestif

**£150 per person**

Please advise us of any allergies

A discretionary service charge of 12.5% will be added to the bill