



NEW YEAR'S EVE

FIVE COURSES
GLASS OF CHAMPAGNE ON ARRIVAL

CANAPÉ

MELANZANE AL FORNO
Baked aubergine roll with buffalo mozzarella and ham

BOCCONCINI AL PARMIGIANO
Parmesan fries

ROTOLO DI SALMONE
Salmon roll filled with soft cheese

STARTER

MUSHROOM TARTARE
Mushroom with buffalo cream, fries aubergine and black olives crumble

SCALLOPS
Pan seared King scallops, pea purée, peaches, salmon eggs

BURRATA & CAPONATINA
Burrata cheese with mixed vegetables

POLPETTE
Meat balls in tomato sauce and parmesan cheese served with slice of bread

PASTA

RAVIOLI AL TARTUFO
Ravioli pasta filled with truffle and light stracchino cheese served with butter and thyme

MARODEROS
Fresh maroderos pasta with asparagus and fennel sausage

RISOTTO SCAMPI
Carnaroli rice with langoustine, lime and burrata

MAIN

TAGLIATELLE ALLA CONTADINA
Paccheri pasta with aubergine, julienned courgette, pine nuts in cherry tomatoes sauces

FILETTO AL PEPE VERDE
Fillet beef with green peppercorns, english mustard and double cream

SPIGOLA AL GUAZZETTO
Seabass in cherry tomatoes sauces with taggiasca olives and capers

POLLO ALLO ZOFFERANNO
Chicken breast with asparagus and saffron cream sauce

TAGLIATELLE LOBSTER
Tagliatelle pasta with half lobster cherry tomatoes, bisque fish sauce, garlic and white wine

DESSERT

TIRAMISU
Our traditional Tiramisu

PANETTONE
Traditional Italian festive dessert

PROFITEROLES
Chocolate profiteroles

A discretionary optional service charge of 13.5% will be added to your bill. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens.