

NEW YEAR'S EVE 2024

Auguri Di Buon Anno, Team Bibis

ANTIPASTI

RAVIOLI ALL'ASTICE

FILLED WITH LOBSTER IN A CREAMY LANGOUSTINE & CHERRY TOMATO "VELLUTATA"

TEGOLINO DI ANATRA E COGNAC (GFA)

DUCK & COGNAC PARFAIT, KUMQUAT & ELDERFLOWER MARMELADE
GRANARY BREAD

CAPRINO ALL'AMARETTO (GFA | V)

GOAT'S CHEESE WITH CRANBERRY COMPOTE, SAVOURY ALMOND & AMARETTO BISCUIT

SALMONE E TONNO IN CEVICHE (GFA)

SEARED TUNA CARPACCIO, SALMON TARTARE
LIME, CHILLI & CHERVIL MARINADE

SECONDI

PETTO D'ANATRA AL PORTO (GFA)

SEARED DUCK BREAST (PINK) WITH PORT WINE JUS & CRANBERRY SAUCE

ARROSTO DI MANZO AL TARTUFO (GFA)

ROAST BEEF (PINK) WITH CREAM OF MUSHROOMS & TRUFFLE

BRANZINO E SPIEDINO DI GAMBERI (GFA)

PAN FRY SEA BASS FILLET & SKEWER OF BUTTERFLY KING PRAWNS,
LEMON & POTATO CREAM, BLACK GARLIC DROPS

~~~ THE ABOVE SERVED WITH SEASONAL VEGETABLES & POTATOES ~~~

TORTINO DI RISO E PUNTARELLE (GFA | VGA | V)

CARNAROLI RICE WITH NETTLE & SPINACH CHLOROPHYLL, STRACCHINO CHEESE & SAUTEED CHICORY  
SERVED WITH ROMAINE & ROCKET LEAVES SALAD, BALSAMIC DRESSING

## DOLCI

PERA AL GRAN MARNIER (GFA | V | VGA)

GRAN MARNIER POACHED PEAR, CANDIED ORANGE FINANCIER  
SPECULOOS BISCUIT, WITH CARAMEL SAUCE

TORTINO AI TRE CIOCCOLATI

DARK CHOCOLATE SPONGE PUDDING WITH APRICOT JAM  
WHITE CHOCOLATE SAUCE, MILK CHOCOLATE SHAVINGS

BIGNE AL PISTACCHIO E MASCARPONE

PROFITEROLE WITH PISTACHIO PRALINE, MASCARPONE MOUSSE  
PISTACHIO WHIPPED GANACHE

*Choice of Tea or Coffee with Pasticcino*

V - VEGETARIAN | VG(A) - VEGAN (ADAPTABLE) | GF(A) - GLUTEN FREE (ADAPTABLE)  
WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS.  
PLEASE ENQUIRE WITH MANAGEMENT. NEW YEAR'S EVE MATINEE 2024