

NEW YEAR'S EVE 2024

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CANAPÉ E COCKTAIL DEL BUON AUGURIO  
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Coccola di Benvenuto

TACO FUMÉ (V)
SMOKED AUBERGINE, TOMATO & BASIL, BUFALO YOGURT

~~~~~ Antipasti ~~~~~

RAVIOLI CACIO E PEPE ALL'ASTICE
PECORINO CHEESE & BLACK PEPPER FILLED RAVIOLI WITH LOBSTER & SCALLOPS BUTTER SAUCE

PROFITEROLE ANATRA E COGNAC
SAGE & SHALLOT PROFITEROLE, DUCK & COGNAC PARFAIT
KUMQUAT & ELDERFLOWER MARMELADE

CRÈME BRULÉE GOCCIA D'ORO (V | GFA)
TALEGGIO CHEESE & SAFFRON CRÈME BRULÉE WITH SAVOURY ALMOND & AMARETTO BISCUIT
HONEY & MOSCOVADO SUGAR CRUST

SALMONE E TONNO IN CEVICHE (GFA)
SEARED TUNA CARPACCIO, SALMON TARTARE, LIME
CHILLI & CHERVIL MARINADE WITH SALMON CAVIAR

~~~~~ Secondi ~~~~~

PETTO D'ANATRA AL PORTO (GFA)
SEARED DUCK BREAST (SERVED PINK) WITH PORT WINE JUS & CRANBERRY SAUCE

FILETTO ROSSINI (GFA)
ROASTED ANGUS FILLET (SERVED PINK), DUCK PARFAIT
MUSHROOMS & TRUFFLE, RED WINE JUS, CRISPY BREAD LEAF

HALIBUT E GAMBERONI REALI (GFA)
ROASTED TRANCHE OF HALIBUT, BUTTERFLY GIANT 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 E TORRONCINO (GFA | VGA | V)  
GRAN MARNIER POACHED PEAR, CANDIED ORANGE FINANCIER, SPECULOOS BISCUIT  
SESAME NOUGATINE WITH CARAMEL SAUCE

TORTA SACHER AI TRE CIOCCOLATI  
LAYERED CHOCOLATE CAKE WITH APRICOT JAM, THREE CHOCOLATE CHANTILLY

SCRIGNO AL PISTACCHIO E MASCARPONE  
CHOUX CYLINDER WITH PISTACIO PRALINE, MASCARPONE MOUSSE, PISTACCHIO WHIPPED GANACHE  
HONEY SPONGE & CHAMOMILE VEIL

*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.