

MENU CAPODANNO

31 December 2023



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PRODOTTI DIRETTAMENTE DALL'ITALIA



£94 / PER PERSON
+ service charge

Choose an antipasto, a main dish and a dessert.

Welcome Cicchetti

VERDURE SOTT'OLIO (V*)

Grilled and marinated artichokes and peppers, bocconcini di mozzarella di bufala, trio di olive, artisanal grissini

Antipasti

(Choose one)

SHRIMP COCKTAIL

Tempura shrimp served with Marie Rose sauce, crispy celery, carrot and cucumber pinzimonio

MILLEFOGLIE DI PATATE WITH MEAT TARTARE

Crunchy layered potatoes topped with veal tartare, hollandaise and Parmigiano

INSALATA DI LIGURIA (V*, GIF)

Crispy endive salad with lamb's lettuce and confit lemon, topped with chunks of creamy gorgonzola, Parmigiano and toasted walnuts

A little something extra

CAVIAR APERITIF (+25€ SUPP)

10g of Italian black transmontanus caviar (10g), creme fraiche with chives, brioche toasts, glass of Clarevallis Champagne

Pratti

(Choose one)

FETTUCCINE ALFREDO AL TARTUFO (V*)

Fettuccine with truffle butter and Parmigiano Reggiano foam, tellicherry pepper and fresh seasonal truffle, made to order

RISOTTO CON VONGOLE E GRANCHIO (GIF)

Light scampi bisque risotto with crab and vongole, tarragon oil, lemon zest, fresh chilli.

CARAMELLE AI TRE FORMAGGI (V)

Pasta parcels filled with ricotta, gorgonzola and Parmigiano, served with burro salvia e panna, tellicherry pepper

FILETTO ALLA ROSSINI (GIF)

Fillet de boeuf alla Rossini: fillet of beef, buttered mashed potato, chicken liver parfait with Marsala, demi glace

Dolci

(Choose one)

IL TIGRAMISÙ

Big Mamma's classic

LO SGROPPINO (VEG, GIF)

Tangy home-made bergamot sorbet topped with Champagne. To end your night on a high. Mwah

ITALIAN CHOCOLATE TART (V)

Salted caramel chocolate tart with crispy coffee praline, served on a plate of whipped cream.



DIGESTIVO : AMARETTO, MONTENEGRO, LIMONCELLO, FRANGELICO & ESPRESSO

(GIF) DISHES ARE GLUTEN-INTOLERANT FRIENDLY. (V) DISHES ARE VEGETARIAN. (V*) DISHES ARE VEGETARIAN EXCEPT FOR THE USE OF ANIMAL RENNET IN THE CHEESE DUE TO ITS TRADITIONAL METHOD. (VEG) DISHES ARE VEGAN. ALL DISHES MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGENS.

Buon anno a tutti!

CHEF: ARMANDO DICOSTANZO - MANAGER: AGOSTINO MIGLIACCIO - IL CAPO: MATTEO CIANCIO