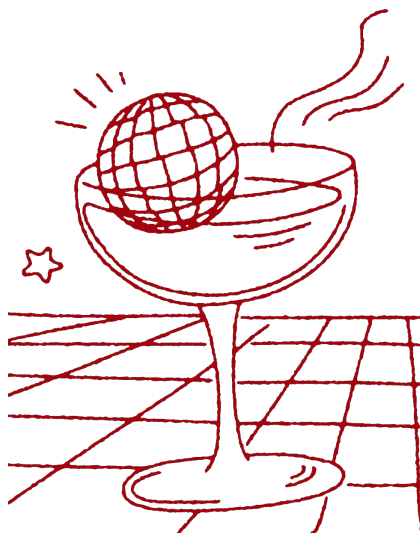


# MENU CAPODANNO

*31 December 2023*



# MENU CAPODANNO

PRODOTTI DIRETTAMENTE DALL'ITALIA



£84 / PER PERSON  
+ service charge

Choose an antipasto, a main dish and a dessert.

## Welcome Cicchetti

Home-made focaccia, grissini, our best Sicilian and Ligurian olives, dip of extra virgin olive oil with a drop of Aceto balsamico

## Antipasti

(Choose one)

### CROCCHETTE DI VITELLO TONNATO

Breaded crocchette with slow-cooked pulled veal, salsa tonnata and big juicy capers.

### 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.

### PIZZETTA AL CAVIALE

Pizzetta topped with mozzarella fior di latte, crème fraîche, chives and 10g of Transmontanus black caviar

## Pratti

(Choose one)

### SPAGHETTI AL TARTUFO IN THE WHEEL OF CHEESE (V\*)

Our special home-made spaghetti alla chitarra with creamy truffle sauce, Parmigiano Reggiano foam and fresh black truffle, served in a pecorino wheel.

### CRAB & VONGOLE RISOTTO (GIF)

Light langoustine bisque risotto with crab and vongole, tarragon oil, confit lemon, fresh chilli.

### OX CHEEK BOTTONI

Filled bottoni with beef ox cheek, burro-salvia-parmigiano sauce, fried sage & grated parmigiano.

### CARPACCIO DI MANZO AL PEPE (GIF)

Finest beef carpaccio with 22-month Parmigiano Reggiano, Tellicherry pepper, rocket salad, balsamic glaze.

## 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: MARCO RASTELLI - MANAGER: ANTONELLO DEL MASTRO - IL CAPO: GIORGIO FALBO