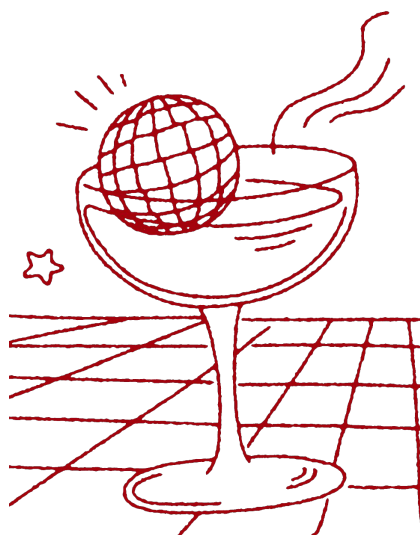


MENU CAPODANNO

31 December 2023



MENU CAPODANNO

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)

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.

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 (V)

Big Mamma's classic

LO SGROPPINO (VEG, GIF)

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

PISTACCHIO PROFITEROLE NAPOLETANA (V)

Home-made profiterole, gelato al pistacchio with hazelnut cream, topped with indulgent chocolate sauce

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: MICHELE FASANO - MANAGER: LUIGI MASTROPAOLO - IL CAPO: LUCA REGHENZANI

