

# TUTTO

## NEW YEARS EVE 2024

### SET MENU 85PP

#### CICCHETTI

BACCALA & MUSIC BREAD  
PUMPKIN & GORGONZOLA ARANCINI (v)

#### ANTIPASTI

BURRATINA Blood Orange, Walnut, Tardivo (v)  
BEEF CARPACCIO Truffle Dressing, Pine Nut, Parmesan \*  
GAMBERO ROSSI Chilli & Garlic Butter \*  
SALMON CRUDO Pink Peppercorn, Chilli, Mint, Capers \*

#### PRIMI

BEEF RAGU PAPPARDELLE Pecorino and Pangrattato  
TAGLIATELLE CACIO E PEPE Pecorino Romano, Truffle, Black Pepper  
LANGOUSTINE AGNOLOTTI Caviar, Bisque

#### SECONDI

PORTERHOUSE FOR 2 Red Wine Sauce, Rosemary \* (£12 Supplement pp)  
WOOD-FIRED SEA BASS Crab Butter, Salsify, Almond \*  
AUBERGINE PARMIGIANA AL FORNO Tomato, Basil (v) \*  
DUCK BREAST AGRODOLCE Pomegranate, Caper, Radicchio \*

SERVED WITH Potatoes, Seasonal Greens

#### DOLCI

CHOCOLATE & HAZELNUT TORTE Fior de Latte, Salted Caramel (To Share) (v) \*



(V) - vegetarian (VE) - vegan

\* - Non gluten containing ingredients. Some of our pastas are available without gluten, please ask your server.

Please alert your server to any allergies or dietary requirements. While every effort is made to prepare dishes to accommodate dietary needs, we run an open kitchen and therefore cannot guarantee that any item will be free from unintentional allergens. A discretionary 12.5% service charge will be added to your bill, 100% of which goes directly to the team. We are a cashless venue.