

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

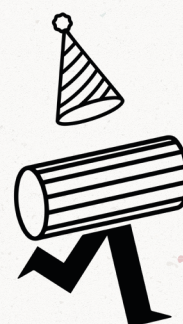
SECONDI

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.