



NEW YEAR'S EVE MENU

5 COURSES £ 98 PER HEAD

Selection of Homemade Cicchetti & Bread on Arrival

STARTERS

Truffle & Parmesan Flan, Served with Truffle Sauce & Parmesan Shavings

Apulia Burrata, Served with Braised Balsamic Radicchio & Sicilian Pistachio

Scallops Carpaccio with Mix Seafood Salad, Caviar, Catalana Style

Foie Grass Chicken Liver Pâté, Anchovies, Capers, Served with Baby Chicory & Focaccia Crostini

Pink Veal Tonnato with Capers, Crispy Season Leaves and Tuna Mayo Sauce

TO SHARE

Italian Traditional "Good Luck" Cotechino & Lentils

MAIN COURSE

Spaghetti with Clams, Bottarga & Lemon Zest

Handmade Lobster Ravioli, with King Prawns Ragù & Cherry Tomatoes

Spinach & Ricotta Agnolotti, with Walnut Sauce

Truffle Risotto with, Porcini & Mixed Mushrooms Ragù

Roasted Seabass Fillet, Served with Caponata & Champagne Caviar Sauce

Beef Fillet, with Spinach, Truffle Mashed Potatoes & Marsala Truffle Jus

DESSERTS TO SHARE

Lizzie's Selection of Desserts, Italian Cheeses, Fresh Fruit

&

Dried Fruit

Please inform a member of staff if you have any allergies
A discretionary service charge of 13.5% will be added to your final