



NEW YEARS EVE MENU 2017

Antipasto

A selection of cured Italian meats and marinated vegetables

Choice of Entrée

Beef Carpaccio
fig gel, fried capers, pesto vinaigrette

Caprese
mozzarella, roast tomatoes, basil and aged balsamic

Truffle and Mascarpone Tortellini
beurre noisette, asparagus and cherry tomatoes

Choice of Main

Porchetta
soft polenta provolone, quince and anchovies

Seafood Tagliatelle
chilli, garlic, cherry tomatoes, olives and capers in butter sauce

Chargrilled Spatchcock
asparagus and lentil salad vincotto

Potato Gnocchi
Italian sausage, cavalo nero and salsa verde

Refresher

Lemoncello
compressed watermelon, watermelon gratia

Dessert Tasting Plate

Tiramisu
Cannoli
Nutella Panna Cotta
Selection of Gelato