NEW YEAR'S EVE MENU

CHEESE AND MEAT BOARD

Parma ham "Pio Tosini" 8 months old
Capocollo di Martina Franca DOP
Wild boar
Parmesan 24 months old Vacche Rosse
Asiago 6 months old
Truffled honey and giardiniera (Italian homemade pickled veg.)

SELECTION OF ITALIAN ANTIPASTI

Crocchette venetian style
Burrata and courgettes in scapece
Bruschetta with Italian collonata lard and broccolo romanesco

SEMOLINA GNOCCHI ROMANA STYLE

Half tail lobster, bisque sauce and samphire

CANNON OF LAMB

Pecorino cheese cream, radicchio di castel franco and Marsala wine gel

PRE-DESSERT

Pumpkin and cinnamon custard, clementine foam, apple blossom and sourdough crisps

DESSERT

Classics revisited- Tiramisu
mascarpone mousse, Alunga and espresso ganache, coffee sponge, chocolate crackers and coffee jelly

NEW YEAR'S EVE VEGETARIAN MENU

CHEESE BOARD

Parmesan vegetarian
Pecorino sardo
Asiago
Truffled honey and giardiniera (Italian homemade pickled veg.)

SELECTION OF VEGETARIAN ANTIPASTI

Burrata and courgettes in scapece
Bruschetta with broccoli alla romana and gorgonzola cream
"Patate Pasticciate" Crochette (oven baked potato and parmesan)

SEMOLINA GNOCCHI ROMANA STYLE

Wild mushroom, truffle, and butter sage vegetarian parmesan sauce

ROAST ROOT VEGETABLES

Bread and ricotta pudding, "Delica" pumpkin cream, garlic Crisps and ccress, barrel aged balsamic vinegar

PRE-DESSERT

Pumpkin and cinnamon custard, clementine foam, apple blossom and sourdough crisps

DESSERT

Classics revisited- Tiramisu
mascarpone mousse, Alunga and espresso ganache, coffee sponge, chocolate crackers and coffee jelly