



NEW YEAR'S EVE

31st December 5-Course Sharing Menu

Antipasti

(to share)

Baked Tomino *wrapped in prosciutto with fig jam & fried rosemary*

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Garlic & Olive Oil Drenched Sourdough

Mozzarella Bar

(to share)

Burrata & Ossetra Caviar *red onion, egg, chives*

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Bufala Mozzarella *grilled asparagus, burnt butter, sage, guanciale, almonds*

Primi

(to share)

Agnolotti *veal, chicken & pork with shaved winter truffle, Barolo sauce*

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Linguine *little neck clams, garlic, Calabrian chili, fresh herbs*

SECONDI

(to share)

Short Ribs Brasato

celeriac purée, horseradish gremolata

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Grilled Swordfish *sweet tomato, raisin, pinenut, olives*

Contorni

Crispy Butter Potatoes *fried rosemary*

Grilled Broccolini *garlic lemon vinaigrette*

Dolce

Cioccolato *candied hazelnut, nougat, honeycomb*

\$168++ per person (minimum two persons)

Additional 100++ for wine pairing