



## NEW YEAR'S EVE

31<sup>st</sup> 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*

208++ per person (minimum two persons)  
Additional 100++ for wine pairing