

051126

tortello

New Year's Eve Tasting Menu

5-course set menu with a glass of Champagne
150 per person

Benvenuto
choose from:

Shaved Brussels sprouts salad, white crab, Marcona almonds, chopped egg, pecorino, citrus vinaigrette
Shaved Brussel sprouts salad, Marcona almonds, chopped egg, pecorino, citrus vinaigrette [V*]

Antipasti
choose from:

Beef carpaccio, citrus dressing, wild rocket, Parmigiano Reggiano, shaved winter black truffle
Hand-pulled 'La Latteria' Burrata, grilled baby artichokes, toasted pine nuts, extra virgin olive oil, shaved winter black truffle [V]

Primi
choose from:

Modena-styled tortellini, beef bone broth, Parmigiano Reggiano
Spinach & ricotta tortellini, vegetarian broth, Parmigiano Reggiano [V*]

Secondi
choose from:

Fillet steak with Marsala and morel sauce, silky potato purée | add winter truffle for 15£
Sea bass with Mazara red prawn bisque, red prawn, caviar pearls
Carnaroli risotto with Delica pumpkin, Occelli cheese aged in chestnut leaves, toasted Piedmont hazelnuts, aged Modena balsamic [V*]

Dolci

Trio of desserts
Complimentary tea & coffee

Please let us know if you have any particular allergies or dietary requirements. [V] suitable for vegatarians, [V*] can be made vegatarian, please ask your server, [VE] suitable for vegans, [VE*] can be made vegan, please ask your server.
Discretionary 12.5% service charge will be added to your bill. along with any supplements.