

JUNO

NEW YEARS EVE



£80 SET MENU

A GLASS OF 'PERLE' FERRARI SPARKLING WINE ON ARRIVAL

APERITIVO

GORDAL OLIVES VE
Served on ice with black olive tapenade & Sardinian pane carasatu

FOCACCIA TRADIZIONALE VE
Freshly baked house focaccia with rosemary, sea salt and extra virgin olive oil.

ANTIPASTI TO SHARE

BURRATA AL PISTACCHIO GFI
120g burratina with pistachio pesto

BRESAOLA DELLA VALTELLINA GF
Cured beef slices with olive oil

ARANCINI ALLA CARBONARA
Crispy risotto balls filled with carbonara sauce, fior di latte & guanciale

FRITTO MISTO VE
Asparagus, sage, pepper, cauliflower, mushroom in light tempura batter & basil sauce

PRIMO CHOICE OF ONE

TOMATO & MOZZARELLA PACCHERI
Paccheri pasta served in a tomato sauce, fresh bocconcini mozzarella & basil

BEEF SHIN RAGÙ MAFALDINE
Ribbon pasta with tender, slow-braised beef shin ragù

LEMON & COURGETTE ORECCHIETTE VE
Orecchiette pasta with courgette, lemon zest and fresh basil

SECONDI CHOICE OF ONE

OSSO BUCO GFI
Osso Buco alla Milanese with saffron risotto & gremolata

CARLOTTA'S SOLE MEUNIÈRE
Cornish lemon sole served with a delicate caper butter sauce

MELANZANE ALLA PARMIGIANA V
Layers of aubergine, San Marzano tomato, basil, mozzarella, and Parmigiano Reggiano

DOLCI

TIRAMISÙ
The unbeatable classic

CHOCOLATE PANETTONE PUDDING
Amarena Cherry Gelato

HACKNEY GELATO & SORBETTO VE*
Madagascan Vanilla / Amarena Cherry Cheesecake
Pistachio / Mango

DRINKS

COFFEE & LIMONCELLO

NEW YEARS EVE

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Adults need around 2000 kcal a day

12.5% discretionary service charge will be added to your bill

V = Vegetarian
V* = Vegetarian option available
VE = Vegan
VE* = Vegan option available
GF = Gluten Free
GF* = Gluten Free option available