



MAYFAIR ♦ LONDON

# New Year's Eve MENU

WELCOME GLASS OF PROSECCO

## STARTER

TO CHOSE FROM

BEEF CARPACCIO

*crispy artichokes, taleggio fondue*

GRILLED OCTOPUS SALAD

*chilli, celery, cherry tomatoes, garlic, lemon and mix leaf salad*

VITELLO TONNATO

*thinly sliced slow-cooked veal, tuna mayonnaise, and crispy cappers*

BURRATA

*heritage tomatoes, basil infused olive oil*

GRILLED ARTICHOKE

*taggiasca olives, pecorino toscano shavings*

## RISOTTO ALLA MILANESE

## MAIN COURSE

TO CHOSE FROM

OSSOBUCO ALLA MILANESE

*slow-braised veal shin, served with saffron risotto*

ROASTED HONEY BLACK COD

*sautéed asparagus, tropea onion and cherry tomatoes, soya sauce*

COTOLETTA ALLA MILANESE

*pan-fried veal escalope*

SLOW COOKED BEEF RIBS

*served with mashed potatoes and spinach*

SERVED WITH ROASTED POTATOES AND SALADS

## DESSERT

ITALIAN PANETTONE

*filled with mix berries coulis*

price: £100,00 per person