



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