

Luna Nuova
NEW YEAR'S EVE 2018

Set Menu di Mare **£60** per Person

WELCOME APPETIZER

Flute of Spritz and olives skewer
with a selection of Luna Nuova cicchetti at your arrival



STARTER

Carpaccio di Ricciola

Yellow tail carpaccio with clementine, chicory puntarelle and anchovies

Carpaccio di Carne Curata

Sliced aged cured beef with rocket, parmesan rocks, grilled porcini mushrooms and black truffle

MAINS

Tortelloni di Astice al Nero di Seppia

Homemade black ink lobster tortelloni with lobster bisque, leeks, garlic, cherry tomato and parsley

Panciotti di Capodanno

Fresh egg pasta stuffed with roasted pork shank served with lentils pure', smoked scamorza cheese and dry tomatoes

Ippoglosso al Forno

Oven baked Halibut with fasolari and cavolo nero stew

Costata di Vitello

Pan fried veal t-bone with sautéed kale, classic polenta and sage sauce

DESSERT

A Vostra Scelta...

Choice between tiramisu, pannacotta or chocolate soufflé

ASPETTANDO LA MEZZANOTTE (waiting midnight...)

Pandoro and Panettone