

**Luna Nuova**  
**NEW YEAR'S EVE 2019**

Set Menu **£60** per Person  
6pm-8:30pm



**WELCOME APPETIZER**

Flute of prosecco  
Insalatina di Mare e Culatello

**STARTER**

**Insalata di Granchio/ Crab meat salad**

**OR**

**Carpaccio di Cervo Curato/ Venison cured Carpaccio (n)**

Sliced aged venison carpaccio with black truffle shaves, walnuts grains, rocket salad and apple dressing

**PRIMI**

**Spaghettoni d'Aragosta/Lobster Spaghettoni**

Homemade Spaghettoni with lobster

**OR**

**Paccheri con Maiale e Lenticchie/Paccheri with Pulled pork and Lentils**

Homemade paccheri with Pulled pork and lentils

**SECONDI**

**Capiesante con Crema di Corallo/Scallops with Coral Cream**

Pan-fried scallops with coral cream, daddolata of sautéed fennel, lemon cream and black ink touille

**OR**

**Filetto di Manzo/Beef Fillet**

Grilled beef fillet with sweet potato cream, fried artichoke and Barolo sauce

**DESSERT**

**Torta di Mele con semifreddo alla Vaniglia Meringata /Apple pie with Vanilla Semifreddo and merengue**

**ASPETTANDO LA MEZZANOTTE (waiting midnight...)**

Pandoro and Panettone

note: (v) Vegetarian, (n) contains nuts. A discretionary service charge of 12.5% will be added to the bill.