

Lizzie's CUCINA

ITALIAN DINING HOUSE

New Year's Eve Menu

Five Courses · £119 per guest

HOME-MADE FOCACCIA BREAD WITH OLIVE OIL AND DIPS

Starter to Share

- Truffle Tribute: truffle flan, served with a Parmesan truffle sauce and Parmesan shavings
- Creamy burrata served with balsamic-glazed roasted pears and Sicilian pistacchios (G.F.)
- Tuna Carpaccio with Crab and Avocado salad with crispy Carasau Bread
- Salmon Gravlax Cheesecake with Oscietra caviar, mascarpone, roasted onions and Taralli crumble
- Beef tartare with chicken liver pâté Tuscan style, baby chicory and focaccia crostini
- Chilled pink veal "Tonnato" slices served with smooth tuna mayonnaise and crisp seasonal leaves (G.F.)

Mains to Share

- Aubergines Parmigiana Wellington with Pecorino Sauce
- Lobster tortelli, with saffron sauce, crowned king prawns ragù & cherry tomatoes
- Butternut squash gnocchi with octopus ragù and pecorino cheese, with a touch of lemon zest
- Truffle risotto topped with reach fresh porcini and wild mushrooms (G.F.)
- Oven-roasted seabass fillet served with Champagne caviar sauce and asparagus flan (G.F.)
- Beef fillet served with truffle mashed potatoes, red cabbage, Marsala Jus and salsa verde

To Share

- "Cotechino" Italy's Festive Cooked Sausage of Fortune, served with Lentils

Desserts to Share

- Lizzie's assortment of Desserts
- A curated selection of Italy's finest cheeses & Selected seasonal fruits for a light and refreshing finish

Please inform a member of staff if you have any allergies
A discretionary service charge of 13.5% will be added to your final bill