SARTORIA

New Year's Eve Menu

160.00 per person

Amuse bouche

ANTIPASTI

Crudo di pesce and caviar

Beef carpaccio white truffle

Burrata orange and chicory *(V)*

PASTA

Plin ravioli butter and sage

Amalfi lemon and crab tagliolini

Grana Padano riserva risotto, black truffle *(V)*

SECONDI

Sea bass, tropea onion and crispy potato

Fillet braised radicchio and black truffle

Mixed vegetables stuffed courgette *(V)*

DOLCI

Chocolate cake, gianduja

Coffee parfe

Mangi e bevi

Petit four

Adults need around 2000 kcal a day.

Prices are inclusive of VAT but exclusive of 14.5% service charge. Please speak to a member of staff if you have any allergies or intolerances. All our menus are subject to change due to seasonally and produce available. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs unpasteurised cheese may increase your risk of foodborne illness.