

LA BELLA COSTA NYE

SET MENU

TO START

Freshly Shucked Oysters GF
limoncello gelato, basil, finger limes

MEZZE

Prosciutto Di Parma GF
compressed honeydew melon, Fontina cheese

Wood fired Sardinian Flatbread GFO
alto olive oil

Marinated Sicilian Olives GF, V
lemon zest, confit garlic, buffalo ricotta

Wagyu Tartare
heirloom tomatoes, capers, eschallots, yellow tomato jelly

Coral Trout Crudo GF
new season cherries, pickled radicchio, white balsamic

Vannella Burrata GF, V
confit baby leeks, white peaches, pine nuts, mandarin oil

TO SHARE

Risotto Milanese VO
carnaroli rice, saffron, cured pancetta, parmigiano reggiano

Grilled King Prawns
tomato, saffron broth, fennel, preserved lemon, soft polenta

Roast Berkshire Porchetta GF
grilled spring garlic, oyster mushrooms, green tomato salsa

SIDES

Wild Rocket Salad GF, V
parmigiano reggiano, aged balsamic

Steamed Potatoes V
oregano, eschallots, lemon & herb butter

SWEETS

Classic Tiramisu
chocolate & hazelnut cream

V = vegetarian | VG = vegan | VGO = vegan option available | GF = gluten free | GFO = gluten free option

