

NOCI X CONTROL ROOM B

NEW YEAR'S EVE

4 courses

NIBBLES

House baked focaccia, Datterini tomato, garlic, rosemary, sea salt pb

Endive salad, pistachio dressing, red grapes, pink peppercorns & shallots pb

TO START

Burrata, slow-cooked baby tomatoes, roasted tomato cream & black olive oil v

Beef carpaccio, wasabi mayo, soy emulsion, pickled radish, enoki mushrooms

PASTA

Strozzapreti, tomato, Taggiasca olives, fried aubergine, Superstraccia pb

Veal & pork Genovese ragu, Monk's Head cheese, paccheri

Wild mushroom silk handkerchiefs, confit egg yolk, walnuts & Parmesan

DESSERT

Chocolate & hazelnut budino v

Ice Cream

- ask about our regularly changing flavours

v - vegetarian | pb - plant-based

A discretionary service charge of 12.5% will be added to your bill.