



BUSSOLA

New Year's Eve

Amous Bouche

Granchio ^{S, G}

Alaskan King roulade with caviar and Peach puree

Antipasti

Cold

Aragosta ^{D, N}

Lobster salad with strawberry and tomato

Gillardeau Oyster

With Bloody Mary

Terrina Di Foie Gras ^{D, G, A}

Foie gras crème brulee


Beef Tartare

Parmesan shell, fresh truffle

Artichoke and Stracciatella Salad

G - Gluten | D - Dairy | E - Egg | S - Seafood | N - Nuts | Ce - Celery | R - Raw

This menu is for guideline purposes only. Certain items may change based on market availability.





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Primi (Sharing)

Linguini con gambero rosso ^{G, D, E, S, R}
Linguini with red prawn tartar and lemon

Tagliatelle al tartufo ^{G, D, E}
Tagliatelle with leak cream and truffle

Sgroppino ^A
Lemon sorbet with prosecco

Secondi

Filetto di manzo ^{D, A}
Beef fillet with truffle potato, baby veggies with red wine jus
or

Branzino ^{S, D, E}
Wild caught seabass fillet with champagne sauce and caviar with confit
white asparagus



Dessert

Molten chocolate cake ^D
Amaretto cream, cherry compote with gold dust
Petit four
Tea and coffee

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