

# MASSIMO

Restaurant & Bar

## CENONE DI CAPODANNO

*New Year's Eve Menu*

### APERITIVO

Selezione di Bruschette  
*Selection of Bruschetta (G)*

Crudo di Tonno, Capperi, Limone  
*Tuna Tartare, Capers, Lemon (G)*

Burrata, Tartufo Nero  
*Black Truffle, Burrata (G)*

Prosciutto Crudo, Carciofi  
*Parma Ham, Pickled Artichokes (G)*

### ANTIPASTI

Granchio Reale, Avocado, Pesto  
*King Crab Salad, Avocado, Pesto Sauce*

Scampi al Vapore, Limone e Puntarella  
*Steamed Langoustine Salad, Puntarella and Lemon*

Tartare di Manzo, Nocciole, Tartufo Nero  
*Beef Tartare, Hazelnut, Black Truffle (N)*

Verdure Invernali Cotte e Crude all' Aceto Balsamico  
*Vegetable Salad, Balsamic Dressing (V)*

### PRIMI

Ristretto di Cappone con Ravioli  
*Capon Ravioli, Broth (G)*

Linguine Vongole, Crema Acida, Caviale  
*Linguine, Clams, Sour Cream, Caviar (G)*

Risotto con Cà del Bosco e Astice  
*Bellavista Franciacorta and Lobster Risotto*

Tagliolini con Porcini, Castagne, Tartufo Nero  
*Tagliolini, Cep Mushrooms, Chestnut, Black Truffle (G)(V)*

### SECONDI

Controfiletto di Vitello Arrosto, Zucca, Radicchio  
*Roast Veal Loin, Pumpkin Purée, Braised Radicchio*

Gamberoni Rossi, Insalata di Finocchio and Arancia  
*Grilled Red Prawns, Fennel and Orange Salad*

Cotechino, Lenticchie, Pura di Carciofi  
*Sausage, Lentils, Artichoke Purée*

Cartoccio di Pesce alla Marinara (Minimum 2 Persons)  
*Shellfish Cartoccio, Marinara Sauce*

### DOLCI

Gianduiotto  
*Chocolate, Hazelnut Gianduiotto (G)(N)*

Crostatina di Pistacchio e Pere, Crema di Champagne  
*Pistachio and Pear Tart, Champagne Cream (G)(N)*

Cheesecake al Mandarino  
*Mandarin Cheesecake (G)*

Millefoglie d'Ananas e Cioccolato  
*Roast Pineapple and Chocolate Mousse Millefeuille (G)*

£375 PER PERSON FOR FIVE COURSES

WITH A SELECTION OF SOMMELIER CHOSEN WINES AND FRANCIACORTA

MENU AVAILABLE FROM 8.30PM - 10PM

CHILDREN'S MENU AVAILABLE

(V) Vegetarian (N) May contain nuts (G) Contains gluten

**Food Allergies and Intolerances:** Should you have any questions regarding the content or preparation of any of our food please ask one of our team. All prices are inclusive of 20% VAT. A 12.5% discretionary service charge will be added to your final bill.