

NOCI X CONTROL ROOM B

NEW YEAR'S EVE 2025

4 courses & a glass of prosecco

NIBBLES

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

Nocellara olives pb

TU START

Burrata, red wine poached pear, walnuts, Aleppo chilli & rosemary v

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

Beef Carpaccio, wasabi mayo, pickled mooli, shimeji mushroom, soy dressing

PASTA

Strozzapreti, pesto Trapanese, almonds, Datterino tomatoes & mint pb

Chianti & beef shin ragu pappardelle, truffle, rosemary & shallot crumb

Carbonara tonnarelli, confit egg yolk, guanciale, aged Parmesan, pancetta crumb

DESSERT

Dark chocolate mousse, chantilly cream, dried cherries pb

Tonka bean panna cotta, toffee sauce, roasted pecans

v - vegetarian | pb - plant-based

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