cinque trattoria

Christmas Eve!

DINNER MENU

Artisan BREAD (SU)(G)(D)(F)(S)

Sourdough, grissini, focaccia, truffle
cream cheese, pesto, tomato confit

Amuse-BOUCHE

OSTRICA GRATINATA (G)(D)(SU)(E)(CR)
Two Dibba Bay oysters gratinated with
breadcrumbs, parmesan, tomato, lemon zest, parsley

Antipasto

CHOOSE ONE

PAPPA AL POMODORO E BURRATA (D)(N)(V)(SU)(G)
Baked tomato, creamy burrata,
crispy bread, fresh basil

OR

CARPACCIO DI POLPO (F)(SU)(M)(D)(G)
Thinly sliced octopus, orange, olives,
crispy potato, agave lemon dressing

OR

FRITTO MISTO DI MARE (CR)(F)(E)(G)(SU)
Crispy selection of fresh seafood,
homemade garlic aioli, lime

OR

TARTARE DI MANZO (S)(N)(E)(R)(D)
Wagyu tartare, Tabasco, mustard, hazelnut,
cured egg yolk, capers, shallots, balsamic

(A)Alcohol (C) Celery (D) Dairy (E) Egg (F) Fish (G) Gluten (M) Mustard (P) Peanuts (S) Sulphur Dioxide
(SF) Shellfish (SS) Sesame Seed (SY) Soya (Tn) Tree Nuts (R) Raw (V) Vegetarian (VG) Vegan

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DINNER MENU

Secondo

CHOOSE ONE

RISOTTO AI PISELLI CON FONDUTA DI FORMAGGIO (G)(D)(V)(N)(C)
Carnaroli risotto, green pea purée, gorgonzola fondue, toasted almond

OR

BOTTONI ALL'ASTICE (G)(CR)(F)(D)(E)(C)
Bottoni filled with lobster, burrata cream, butter sage bisque

OR

TAGLIATA DI ANGUS (SU)(D)(G)(N)(C)
Angus beef cube roll, truffle mash, tomato, chestnut jus

OR

COSTOLETTA DI AGNELLO (D)(G)(A)(SU)(C)
Grilled lamb chop, celeriac purée, potato, carrot, natural jus

Dessert

PANETTONE (G)(N)(A)(D)(E)
Classic with zabaione and pistachio cream

&

MASCARPONE SPICED PEAR (D)(E)(G)(N)
Poached pear, mascarpone ice cream



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