



NEW YEARS EVE MATINEE 2025

~~~~~ Antipasti ~~~~~

RAVIOLI AI PORCINI (V)

RAVIOLI WITH CEPS MUSHROOM IN TRUFFLE & PARMESAN CREAMY SAUCE

CULATELLO DI ZIBELLO E FELINO CON CARTA MUSICA (GFA)

PARMA FINEST "CULATELLO" CURED HAM & FELINO SALAMI, BUFALO MOZZARELLA MOUSSE, CARTA MUSICA FLAT BREAD

SOUFFLE CALDO AL FORMAGGIO E PERE (V)

DOUBLE BAKED CHEESE SOUFFLE, POACHED PEARS & CANTUCCINI BISCUITS

INVOLTINO DI GAMBERI E SALMONE (GFA)

PRAWNS AND SALMON ROLL, PAPRIKA AND CAMPARI MAYO

~~~~~ Secondi ~~~~~

GALLETTO ALLE ERBE AROMATICHE (GF)

GRILLED BONELESS HALF CHICKEN, ROSEMARY, THYME & CRANBERRY JUS

ARROSTO DI MANZO ALLA CACCIATORA (GFA)

ROASTED ANGUS BEEF (SERVED PINK), MUSHROOMS MELANGE, OLIVES, IN A SLOW COOKED TOMATO SAUCE

ROSA DI BRANZINO (GFA)

BAKED SEA BASS ROSE, "GUANCIALE" BACON, WILTED CHARDS, CRUNCHY SAVOURY CRUMBLE

~~~~~ THE ABOVE SERVED WITH SEASONAL VEGETABLES & POTATOES ~~~~~

### RISOTTO PICASSO (GFA | VGA | V)

BAKED CARNAROLI RICE WITH TALEGGIO & FONTINA CHEESE, BEETROOT, CAULIFLOWER, RAINBOW CARROT PURE, TOASTED HAZELNUTS SERVED WITH ROMAINE & ROCKET LEAVES SALAD, BALSAMIC DRESSING

## ~~~~~ Dolci ~~~~~

### TORTINO AL CIOCCOLATO (V)

HOT RICH DARK CHOCOLATE SPONGE PUDDING, CARAMEL ICE CREAM & CHOCOLATE SAUCE

### COPPA ELSA ROSA (VGA | GFA)

COCONUT & STRAWBERRY ICE CREAM, CRUNCHY COCONUT CRUMBLE, FRESH STRAWBERRIES & WHIPPING CREAM

### CROSTATA ALLE AMARENE E ZAFFERANO (V)

AMARENA CHERRIES CLAFOUTIS, ALMOND SHORTCRUST BASE, SAFFRON WHIPPED GANACHE, HONEY MOUSSE

## AUGURI DI BUON ANNO, TEAM BIBIS

V - VEGETARIAN | VG(A) - VEGAN (ADAPTABLE) | GF(A) - GLUTEN FREE (ADAPTABLE)  
WE ARE UNABLE TO GUARANTEE THE ABSENCE OF ALLERGENS IN OUR MENU ITEMS.  
PLEASE ENQUIRE WITH MANAGEMENT.