Riva

FESTIVE LUNCH

2 COURSES **£23.95** | 3 COURSES **£28.95**

Starters

ZUPPA DEL GIORNO
Homemade soup of the day served with Italian bread.

MINESTRONE (V) *
Homemade vegetable broth served with Italian bread.

SALMONE ALLA MEDITERRANEA (GF)
Smoked salmon topped with capers and rocket drizzled with a lemon vinaigrette

POLPETTE *
Homemade pork and beef meatballs in a Napoli sauce, topped with pesto and Grana Padano shavings served with Italian bread

PÂTÉ DELLA CASA *
Homemade chicken liver pate with caramelized onions, served with toasted Italian bread

ARANCINI VEGETARIANI (V)
Fried risotto balls stuffed with mushrooms, peas and truffle oil coated in breadcrumbs

COZZE *
Steamed Scottish mussels in a raspberry liqueur sauce, served with garlic bread

BRUSCHETTA CON BURRATA E PROSCIUTTO *
Toasted garlic bread with marinated chopped tomatoes topped with burrata cheese and Parma ham

Mains

TACCHINO TRADIZIONALE *
Traditional roast turkey topped with gravy and served with chipolatas, stuffing, dauphinoise potatoes, seasonal vegetables and cranberry sauce

BISTECCA DI MANZO *(£4 supplement)* *
Grilled sirloin steak served with skinny fries and salad
Add sauce: Peppercorn/Diane/Garlic Butter £1.50

BURGER
6oz beef burger topped with stuffing, chipolatas and cranberry sauce, served with fries

BRANZINO (GF)
Grilled fillet of seabass topped with a lemon cream sauce and sauteed diced prawns, served with dauphinoise potatoes and seasonal vegetables

SALMONE *
Grilled fillet of salmon with a hollandaise sauce, served with dauphinoise potatoes and seasonal vegetables

BALMORAL CARBONARA
Spaghetti with chicken, haggis, crispy pancetta in our carbonara sauce finished with egg and grana padano

LASAGNE
A traditional Italian favourite- pasta sheets layered with Bolognese and béchamel sauce

RISOTTO SALSICCIA E FUNGHI (GF)
Risotto rice with spiced Italian sausage, mushrooms and onions, cooked in a cream sauce

TAGLIATELLE AL PESTO (V) *
Tagliatelle with pesto and courgette, topped with grilled asparagus

PIZZA MARGHERITA (V) *
Tomato sugo and mozzarella. Choice of one topping

Desserts

GELATO MISTO *
Vanilla and strawberry ice cream, topped with whipped cream and white chocolate shavings

CHEESECAKE
Homemade cheesecake of the day, served with a scoop of vanilla ice cream

PROFITEROLE BIANCO
Choux pastry filled with whipped cream and covered in white chocolate mousse

HOMEMADE TIRAMISU
Traditional Italian coffee flavoured pick-me-up

Please note our dish descriptions do not include every ingredient used. Known allergens including nuts and gluten may be present in our kitchen. Please discuss any dietary requirements with a member of staff. A discretionary service charge of 10% applies to parties of six or more

Allergen information relating to the 14 allergies named in the EU Food Information for Consumers Regulation 2014, is available upon request.

*(S) denotes a dish which is spicy (V) denotes a dish suitable for vegetarians (GF) denotes a dish suitable for a gluten free diet * gluten free alternative available on request*