Riva FESTIVE DINNER

2 COURSES **£36.95**

Starters

ZUPPA Ⓥ *
Spicy parsnip soup topped with a parmesan crouton served with Italian bread

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

COZZE *
Shetland mussels cooked with limoncello, fresh chillies and cranberries, served with garlic bread

VITELLO TONNATO GF
Finely sliced roasted veal served cold and topped with a rich, creamy tuna sauce

PENNE SALMONE *
Starter portion of penne with smoked salmon in a cream sauce, topped with parmesan shavings and crushed pistachios

RAVIOLI FUNGHI Ⓥ *
Spinach and ricotta pasta parcels with wild mushrooms, cooked in a cream sauce with a hint of truffle oil. *Vegetarian alternative available on request*

BRUSCHETTA GAMBERETTI *
Toasted garlic bread topped with prawns cooked in a tomato sauce

POLPO ALLA GRIGLIA
Grilled octopus on a bed of potato salad

CARPACCIO DI BRESOALA
Thinly sliced cured beef served with capers, lemon vinaigrette on a bed of rocket topped with parmesan shavings

POLLO ALLA GRIGLIA
Honey BBQ chicken on a bed of salad

Mains

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

ENTRECOTE ALLA GRIGLIA GF
(£4 supplement) *
Grilled sirloin steak cooked to your liking served with a creamy white wine and mushroom sauce

POLLO ALLA GRIGLIA GF
Honey BBQ grilled chicken stuffed with chesnuts and pancetta topped with a white wine and cream sauce served with dauphinoise potatoes and seasonal vegetables

VITELLO MILANESE
Breaded escalope of veal, lightly fried and served with spaghetti Napoli

SALMONE ALLA GRIGLIA GF
Grilled salmon with a spinach and herb crust with a lemon & dill sauce, dauphinoise potatoes and seasonal vegetables

GAMBERONI PROVENCALE
Argentinian king prawns with a Provencale sauce served with rice

SPAGHETTI GAMBERETTI Ⓢ *
Spaghetti with king prawns and cherry tomatoes, cooked in olive oil with onions, garlic and fresh chillies. *Vegetarian alternative available on request*

TAGLIATELLE BOLOGNESE CON TARTUFO *
Tagliatelle with bolognese, finished with a touch of cream and truffle oil

PENNE CON CARNE *
Penne with N'duja and beef strips in a tomato and cream sauce

RISOTTO ALLE VERDURE Ⓥ GF
Risotto with asparagus and sun dried tomatoes in a pinot grigio sauce

PIZZA CON FORMAGGIO DI CAPRA Ⓥ *
Tomato sugo, mozzarella, goats cheese and caramalised onions

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.

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