

SET MENU

£17.95 – 2 COURSES

£22.95 – 3 COURSES

AVAILABLE FOR PARTIES OF 10 OR MORE ONLY ON A PRE-ORDER BASIS

STARTERS

BRUSCHETTA POMODORI (V)

TOMATOES, OLIVE OIL AND BASIL ON BRUSCHETTA BREAD AND LEAF GARNISH

CAPRESE (V)

BUFALO MOZZARELLA, VARIETY OF HEIRLOOM & VINE TOMATOES, LEAVES, BASIL AND EXTRA VIRGIN OLIVE OIL

INVOLTINO DI BRESAOLA

CURED BEEF SLICES FILLED WITH RICOTTA CHEESE WITH A HINT OF LEMON, GARNISHED WITH ROCKET LEAVES SALAD AND PARMESAN CHEESE SHAVINGS

PANE E AGLIO MOZZARELLA (V)

GARLIC BREAD AND MOZZARELLA

MAINS

LASAGNA

PASTA SHEETS WITH RICH BEEF BOLOGNAISE RAGU, MOZZARELLA AND PARMESAN CHEESE

MELANZANE ZUCCHINI PARMIGIANA (V)

AUBERGINES AND COURGETTES, MOZZARELLA CHEESE, TOMATO SAUCE BAKED IN THE OVEN

POLLO ALLA VALDOSTANA

CHICKEN BREAST WITH MOZZARELLA, PARMA HAM, TOUCH OF TOMATO SAUCE, BASIL PESTO WITH SEASONAL VEGETABLES AND POTATOES

RIOBELLO SPECIALE PIZZA

TOMATO, FIOR DI LATTE MOZZARELLA, SALAMI, PEPPERONI, HAM, MUSHROOMS AND PEPPERS

LINGUINE SCOGLIO

LINGUINE PASTA WITH MIXED SEAFOOD (MUSSELS, PRAWNS, SQUID) IN A FISH BISQUE, LIGHT TOMATO AND WHITE WINE

DESSERTS

PANNACOTTA

VANILLA PANNA COTTA WITH COULIS TOPPING

BROWNIE AL CIOCCOLATO

AMARETTO INFUSED CHOCOLATE BROWNIE WITH PISTACHIO ICE CREAM

LIMONCELLO CHEESECAKE

LIMONCELLO CHEESECAKE WITH A MIX BERRY COULIS

**GLUTEN FREE OPTIONS AVAILABLE WITH PASTAS AND PIZZA BASES
PLEASE INFORM OUR STAFF OF ANY ALLERGIES, INTOLERANCES OR DIETARY REQUIREMENTS**

**A DISCRETIONARY SERVICE CHARGE OF 10% MAY BE ADDED TO PARTIES OF 10 OR MORE – A NON-REFUNDABLE
£5PH DEPOSIT WILL BE REQUIRED UPON BOOKING CONFIRMATION – ONE BILL PER BOOKING**