

SET MENU

3 COURSES £32.50

STARTERS

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano & black pepper

CALAMARI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano & fresh basil, on toasted ciabatta

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta

MAINS

INSALATA TRICOLORE (V)

Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

BRANZINO

Pan-fried sea bass fillets, scarpola, cannellini beans, chilli, endive & semi-dried tomatoes

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

LINGUINE GAMBERONI

King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn

DESSERTS

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & crushed amaretti

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

TIRAMISÚ

Coffee, amaretto-soaked sponge, mascarpone & cocoa powder

GELATI MISTI (V)

Selection of ice creams served with a mini almond wafer cone

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code



Estate AW23

SET MENU TWO

3 COURSES £45.00

STARTERS

Gaeta & Nocellara olives for the table to share

ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

BURRATA PUGLIESE

Endive, anchovies, semi-dried tomatoes, balsamic, olive oil & toasted focaccia

MONTANARA GENOVESE

Deep fried pizza dough, braised beef & onion ragu, Pecorino Romano

POLPETTINE DI MELANZANE (V)

Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil

MAINS

PACCHERI ALLA LARDIATA

Pork cheek guanciale, cherry tomato, garlic, chilli & fresh basil

SPAGHETTI ALLA CARBONARA

Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

TONNO ALLA GRIGLIA

Grilled yellowfin tuna, vine ripened tomatoes, capers, Leccino olives, chilli, basil & lemon

POLLO ALLA GRIGLIA

Marinated & chargrilled boneless half chicken, served with Neapolitan peperonata & roast potatoes

BISTECCA DI MANZO

Angus & Hereford sirloin steak 275g, peppercorn sauce & fries
(£3.00 supplement charge will apply)

DESSERTS

BABÀ NAPOLETANO (V)

Rum soaked sponge cake, rum syrup & Chantilly cream

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

ZEPPOLA (V)

Soft choux bun, vanilla cream & Amarena cherry

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code



Estate AW23



RIVA

blu

ITALIAN RESTAURANT & BAR