

NEW YEAR'S EVE

5 COURSES 65.00

A GLASS OF PROSECCO CANEVA EXTRA DRY
ON ARRIVAL

❖ CANAPÉ ❖

All canapés included

ARANCINO TARTUFO (V)

Truffle & smoked provola crispy risotto ball

TARTARE DI TONNO

Tuna tartare & olive tapenade,
Sardinian flatbread

MONTANARA GENOVESE

Deep fried pizza dough, braised beef ragu &
Parmigiano Reggiano

❖ ANTIPASTI ❖

TAGLIERE MISTO

Artisan cured meats and cheeses,
freshly baked focaccia & grissin

❖ PRIMI ❖

SPAGHETTI AL PESTO DI LIMONE

Amalfi lemon & herb pesto, walnut,
anchovy essence

CANDELE ALLA GENOVESE

Short pasta tubes, Neapolitan beef & onion ragu,
Pecorino Romano, flat leaf parsley

❖ SECONDI ❖

BISTECCA DI MANZO

Angus & Hereford sirloin steak 275G, confit
potatoes, mushroom & marsala sauce

ORATA

Sea bream, slow cooked peperonata,
garlic & rosemary roast potatoes

PARMIGIANA SCOMPOSTA (V)

Fried layers of aubergine, tomato,
mozzarella, & basil pesto

❖ DOLCI ❖

BABÀ NAPOLETANO (V)

Rum soaked sponge cake, rum syrup
& Chantilly cream

ALASKA AL FORNO (V)

Sweet ricotta & candied fruit coated in soft
Italian meringue

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote
& amaretti biscuit

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 before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

(V) Vegetarian (VG) Vegan

Allergens &
Calories
Scan this code



LET IT
GLOW

RIVA
blu