

# Festive Lunch

3 COURSES 40.00

## ANTI PASTI

### BRUSCHETTA POMODORO (VG)

Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

### FRITTATINA CACIO E PEPE

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

### CALAMARI

Courgette, red pepper & confit garlic aioli

### PASTA E FAGIOLI (V)

*Nonna's favourite*

Pasta & bean soup, matured Italian cheese, chilli & crostini

### CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, chestnut mushrooms, rocket, Parmesan, lemon dressing, aged balsamic & toasted walnuts

## SECONDI

Roast potatoes & seasonal vegetables for the table to share (VG)

### ARROSTO DI TACCHINO

Oven roast turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy, cranberry sauce

### BISTECCA

Rump 275G served with fries & peppercorn sauce

### BRANZINO

*Nonna's favourite*

Baked sea bass, pistachio butter, lemon & chives

### LASAGNA CONTADINA (VG)

Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil

### RISOTTO FUNGHI (V)

Creamy arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley

*Can be made vegan (VG)*

## DOLCI

### PANNA COTTA

*Nonna's favourite*

Set vanilla cream, amarena cherries & amaretti biscuit

### TIRAMISU

Espresso coffee, amaretto soaked sponge, mascarpone & cocoa powder

### TORTA CAPRESE (V)

Dark chocolate & almond tart, icing sugar & vanilla cream

### GELATO E SORBETTI (V)

Selection of ice cream, served with a mini almond wafer cone  
*(plant based flavours available on request)*

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



Festive 25



# Holiday the Riva Way

*From Nonna with Love x*



**RIVA**  
*blu*