

# Christmas Menu 2018



Wine Bar & Restaurant

Minestrone Zuppa (V)  
*Fresh vegetable soup*

Bruschetta Caprese (V)  
*Ciabatta bread topped with tomato, basil, garlic & mozzarella in olive oil*

Pate Romagna  
*Duck and port pate served with toast, fresh salad and red onion chutney*

Salmone Affumicato  
*Smoked Salmon with crème fraiche, egg, caviar & salad served with fresh bread*

Funghi Farciti (V)  
*Portobello Mushrooms stuffed with spinach & red pepper, baked with goats cheese*

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Tacchino Natalizio  
*Traditional roast turkey stuffed with sage & onion served with bacon roll, seasonal vegetables & gravy sauce*

Manzo brasato  
*Scottish Beef braised with red wine, shallots & wild mushroom sauce served with roast potatoes & seasonal vegetables*

Scampi alla Provinciale  
*Gourmet Scampi cooked in white wine, garlic, tomato & basil sauce, served with rice*

Risotto alla Zucca (V)  
*Pumpkin risotto with onion, garlic, spinach, sage, roasted pine kernels, cream, finished with rocket & parmesan shavings*

Rotolo di spigola con purè di salmone e broccoli  
*Sea bass fillet rolled with salmon and broccoli mash served on tagliatella pasta in pesto sauce*

RIALTO PIZZA 12"  
*With choice of 3 toppings*

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Two Scoops of Artisan Gelato  
Cheesecake - Chef's home made cheesecake of the day  
Christmas Pudding served with brandy sauce  
Home made Tiramisu  
Profiteroles

**Two Courses £19.95**  
**Three Courses £23.95**

*N- nuts, V- vegetarian S-shellfish*

**Food is cooked to order, please allow time. If you have any food allergy or intolerance please speak to a member of staff before placing your order**

**All prices are inclusive of VAT. Discretionary 10% service charge will be added to your total bill**