



# NEW YEAR'S MENU 2024



## Rialto Lounge New Years Eve with-AGNES-

### Starters

#### Calamari al sugo

Squid cooked in red wine, garlic and tomato sauce, served on linguine pasta

#### Capesante allo zafferano e noci tostate N, S

Pan fried scallops with a creamy saffron sauce & toasted walnuts

#### Gnocchi ripieni di cavolo e funghi Ve

Home-made dumplings filled with cabbage and mushroom topped with fried onion

#### Antipasto rustico

Selection of Italian cured meat, olives & sun blushed tomato served with dough balls

#### Frittella di zucca V

Shredded zucchini is tossed with parmesan cheese, flour, egg, and spices then fried into perfect zucchini pancakes.

### Main Course

#### Coscia d'anatra brasata alle arance GF

Duck leg braised with oranges, carrots, garlic, butter, celery, shallots, thyme, rosemary & bay leaves, served with roast parsnips & steamed kale

#### Tagliatelle pomodoro e burrata V N

Long ribbon pasta with roasted tomatoes, garlic cloves, olive oil, sliced shallots & pine nuts topped with burrata & basil

#### Linguine alla pescatrice e gamberi S

Linguine with monkfish and king prawns in garlic, olive oil, cherry tomato, courgette julienne & touch of chilli

#### Bistecca al pepe

Sirloin steak served with sauté mushrooms, chips & peppercorn sauce

#### Salmone con gamberetti GF, S

Salmon fillet in a creamy prawn sauce, served with roast potatoes & seasoned vegetables

### Desserts

#### Gelato

Two scoops of your own choice topped with sauce (chocolate, caramel, or strawberry)

#### Tiramisu

Home-made Panettone Tiramisu

#### Gateaux

Any cake from our daily selection

## Dine, Dance & Glass of Prosecco (@Mid night!) £70

N- nuts, V- vegetarian, Ve – vegan, S –shellfish, GF – gluten free

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