



Christmas

## MENU

Rialto Lounge

### STARTERS

**Zuppa di Pesce e Frutti di Mare S**

Seafood soup served with home-made bread

**Bruschetta Caprese V**

Ciabatta bread topped with tomato, basil, garlic & mozzarella in olive oil

**Pate' di Fegato**

Chicken liver pate' served with caramelised onion & crusty bread

**Salmone Affumicato**

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

**Gnocchi ripieni di cavolo e funghi Ve**

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

**Insalata di Natale GF**

Rocket, buffalo mozzarella, Parma ham, fig and olive oil salad

### MAIN DISHES

**Tacchino di Natali**

Turkey escalope's stuffed with apricot, mushrooms, spinach, ham, mascarpone, nutmeg, parsley, shallots, breadcrumbs and sage served with pigs in blanket, roast potatoes, roast parsnip, seasoned vegetables & a rich gravy

**Manzo Brasato GF**

Scottish Beef braised with red wine, shallots & wild mushroom sauce served with roast potatoes & seasoned vegetables

**Calamari al Sugo**

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

**Risotto alla Zucca V, GF**

Pumpkin risotto with onion, garlic and cream, finished with artichokes

**Rotolo di spigola con purè di salmone e broccoli N**

Sea bass fillet rolled with salmon and broccoli mash served on spaghetti pasta in pesto sauce

**PIZZA di Natali**

Tomato sauce, cooked turkey, sausage, buffalo mozzarella and basil

### DESSERTS

Two Scoops of Artisan Gelato

Choice of cake from display

Christmas Pudding served with brandy sauce

Home-made Panettone Tiramisu

**LUNCH £24.95**

**DINNER £29.95**

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