



Rio D'Oro

CUCINA ITALIANA

**LUNCH
SET MENU**

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2 Courses – £17.95 3 Courses – £23.45



Starters



Zuppa Pomodoro (V)

Tomato and basil soup served with home-made bread.

Whitebait

Deep fried whitebait served with salad garnish, lemon and garlic mayonnaise.

Funghi al'Aglio (V)

Mushrooms cooked in garlic butter sauce served with toasted home-made bread.

Caprese (V)

Tomato, mozzarella, rocket, olive oil, balsamic dressing and basil.

Bruschetta Classica (V)

Fresh tomatoes, fresh basil, garlic and extra virgin olive oil, served on home-made bread.



Mains



Pollo Valdostana

Chargrilled chicken breast topped with cotto ham and mozzarella, cooked in white wine and tomato sauce, served with fries and salad garnish.

Branzino

Pan-fried fillet of seabass with sautéed potatoes, cherry tomatoes, rocket, olive oil and lemon.

Pizza Margherita (V)

Plus two toppings of your choice: pepperoni, chicken, ham, mushrooms, onions, pineapple, peppers, rocket or spinach.

Penne all'Arrabbiata (V)

Tomato sauce with garlic, chilli and cherry tomatoes.

Risotto Primavera (V)

Asparagus, peas, courgettes and cherry tomatoes with butter and parmesan.

Lasagna

Oven-baked layered pasta with meat ragu, béchamel, tomato, mozzarella and parmesan.

Cannelloni (V)

Hand-rolled pasta filled with ricotta and spinach, topped with tomato and mozzarella.



Desserts



Tiramisù (V)

Sponge fingers, mascarpone and Marsala coffee liqueur.

Gelato Misto (V)

Three scoops of ice cream or sorbet. Ask your server for available flavours.

Panna Cotta

Vanilla panna cotta served with mixed berries.

ALLERGY & DIETARY INFORMATION

Please inform your server of any allergies or dietary requirements before placing your order. Our kitchen handles ingredients that contain the 14 regulated allergens including gluten, dairy, eggs, fish, shellfish, nuts, peanuts, sesame, soy, celery, mustard, sulphites, lupin and molluscs. While we take great care in preparing our dishes, we cannot guarantee that any dish is completely free from allergens due to the risk of cross contamination.

Please ask a member of staff if you require further information.

(V) = Vegetarian | A 10% discretionary service charge will be added to tables of 8 guests or more.