

# Rio D'Oro

CUCINA ITALIANA

## Nibbles to share



<b>Pane della Casa (V)</b> Freshly baked homemade bread served with balsamic and olive oil	<b>£4.95</b>
<b>Olives (V)</b> Mixed olives marinated with oil and fresh herbs	<b>£4.95</b>
<b>Pane all' Aglio (V) Garlic bread</b> Plain	<b>£6.95</b>
With cheese	<b>£7.95</b>
Tomato and pesto	<b>£7.45</b>
<b>Frittura Misto</b> Semolina-dusted and lightly fried whitebait, deep-fried squid, butterfly king prawns and seabass, served with garlic mayonnaise, lemon, rocket and cherry tomato.	<b>£22.95</b>
<b>Antipasto Crudo</b> Selection of mixed Italian meats, olives, artichoke hearts, pickles and toasted bread	<b>£14.95</b>

## Starters



<b>Soup of the Day (V)</b> Served with homemade bread	<b>£6.95</b>
<b>Cozze alla Mediterranea</b> Fresh mussels cooked with white wine, garlic, chilli and a touch of tomato sauce, served with homemade bread and lemon.	<b>£11.75</b>
<b>Gamberoni all' Aglio</b> King prawns sautéed in garlic, chilli, white wine, lemon and butter, finished with parsley and served with toasted bread	<b>£11.75</b>
<b>Caprese (V)</b> Creamy buffalo mozzarella with vine-ripened tomatoes, fresh basil, extra virgin olive oil and balsamic glaze.	<b>£7.45</b>
<b>Bruschetta Rio D'Oro</b> Toasted rustic bread topped with Parma ham, buffalo mozzarella, cherry tomatoes and basil pesto, served with rocket salad	<b>£8.45</b>
<b>Bruschetta Classica (V)</b> Chopped tomato, garlic, basil and extra virgin olive oil on toasted bread	<b>£7.95</b>
<b>Calamari Fritti</b> Lightly floured squid, fried until crispy, served with lemon and garlic mayonnaise	<b>£8.95</b>
<b>Funghi Fritti (V)</b> Breaded mushrooms fried until golden, served with garlic mayonnaise	<b>£8.95</b>
<b>Funghi con Aglio (V)</b> Sautéed mushrooms in garlic butter, white wine and parsley, served with homemade bread	<b>£7.95</b>
<b>Polpette al Sugo</b> Homemade beef meatballs slow cooked in rich San Marzano tomato sauce, topped with parmesan and served with toasted bread.	<b>£10.45</b>
<b>Crostini al Caprino (V)</b> Goat's cheese on toasted homemade bread, caramelised onions, pine nuts, balsamic dressing and rocket.	<b>£8.95</b>

## Salads



<b>Insalata al Salmone</b> Smoked salmon served on mixed leaves with green beans, cherry tomatoes, black olives and a balsamic glaze.	<b>£16.95</b>
<b>Insalata Caesar con Pollo</b> Chargrilled chicken breast, baby gem lettuce, herb croutons, Parmesan shavings and Caesar dressing.	<b>£15.95</b>

## Pasta



<b>Spaghetti Bolognese</b> Spaghetti in a rich beef ragù sauce and fresh basil.	<b>£14.95</b>
<b>Spaghetti con Polpette</b> Spaghetti with homemade beef meatballs in tomato sauce	<b>£15.95</b>
<b>Penne della Casa</b> Penne with chicken, roasted peppers and mushrooms in a creamy parmesan sauce, baked in the oven.	<b>£15.95</b>
<b>Penne all' Arrabbiata (V)</b> Cherry tomatoes, chilli, garlic and tomato sauce	<b>£12.95</b>
Add Chicken	<b>£2.50</b>
Add Pancetta	<b>£2.50</b>
Add King Prawns	<b>£4.00</b>
<b>Spaghetti alla Carbonara</b> Spaghetti with smoked pancetta, cream sauce, egg and parmesan	<b>£14.95</b>
<b>Linguine Gamberoni</b> King prawns, fish stock, garlic chilli butter, courgette and cherry tomatoes	<b>£17.95</b>
<b>Linguine Frutti di Mare</b> King prawns, mussels, squid, fish stock, garlic chilli butter and a touch of cream	<b>£18.95</b>
<b>Lasagna</b> Meat ragù, béchamel, tomato, mozzarella and parmesan.	<b>£14.95</b>
<b>Cannelloni (V)</b> Ricotta and spinach with tomato sauce, béchamel and mozzarella.	<b>£13.95</b>
<b>Ravioli of the Day</b> Ask your server for today's filling and sauce.	<b>£15.95</b>
<b>Linguine Cacciatore</b> Shredded duck, smoked pancetta, mushrooms and creamy marsala sauce.	<b>£18.45</b>

## Lunch Set Menu

Available Monday – Thursday  
12:00pm – 3:00pm

## Risotto



<b>Risotto Primavera</b> Asparagus, peas, courgettes, cherry tomatoes, butter and parmesan.	<b>£14.95</b>
<b>Risotto Frutti Di Mare</b> King prawns, fresh mussels, squid, fish stock, garlic, chilli butter, saffron and parsley topped with smoked salmon.	<b>£19.95</b>
<b>Risotto Rio D'Oro</b> King prawns, fish stock, asparagus, cherry tomatoes, fresh chilli and parmesan.	<b>£17.95</b>
<b>Risotto Grotto</b> Grilled chicken, mushrooms and mascarpone in white wine sauce, finished with parsley and parmesan.	<b>£16.95</b>

## Pizza



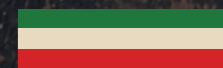
<b>Margherita (V)</b> Tomato sauce, mozzarella and fresh basil.	<b>£12.45</b>
<b>Pollo Parmigiano</b> Tomato, mozzarella, chicken, mushrooms and parmesan shavings.	<b>£14.95</b>
<b>Piccante</b> Tomato, mozzarella, spicy pepperoni, chilli and roasted peppers.	<b>£14.95</b>
<b>Tropicana</b> Tomato, mozzarella, ham and pineapple.	<b>£15.55</b>
<b>BBQ Pizza</b> BBQ sauce, mozzarella, chicken, salami and red onion.	<b>£15.45</b>
<b>Formaggi (V)</b> Mozzarella, gorgonzola, goat's cheese and parmesan.	<b>£15.25</b>
<b>Sofia</b> Tomato, mozzarella, chicken, pepperoni and chilli.	<b>£15.35</b>
<b>Napolitana</b> Tomato, mozzarella, tuna, anchovies, olives, capers and dill.	<b>£16.45</b>
<b>Vegetariana (V)</b> Tomato, mozzarella, peppers, mushrooms, courgettes and artichokes.	<b>£15.95</b>
<b>Parma</b> Tomato, mozzarella, cherry tomatoes, Parma ham, rocket and parmesan shavings.	<b>£15.75</b>
<b>Fiorentina (V)</b> Tomato, mozzarella, spinach, olives, egg and parmesan shavings.	<b>£14.55</b>
<b>Quattro Stagioni</b> Tomato, mozzarella, ham, mushrooms, olives and artichokes.	<b>£15.85</b>
<b>Caprino (V)</b> Tomato, mozzarella, goat's cheese, caramelised onions, roasted peppers and oregano.	<b>£14.95</b>
<b>Calzone Carne Piccante</b> Folded pizza with tomato, mozzarella, chicken, mushrooms, spicy pepperoni and bolognese sauce, topped with garlic butter. Served with salad.	<b>£17.45</b>

### 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.

## Pesce & Carne



<b>Pollo Valdostana</b> Chargrilled chicken breast topped with cotto ham and mozzarella, cooked in white wine and tomato sauce, served with green beans and dauphinoise potatoes.	<b>£21.45</b>
<b>Pollo con Funghi</b> Chargrilled chicken breast with creamy mushroom sauce, served with roasted new potatoes and finished with fresh rocket.	<b>£19.35</b>
<b>Saltimbocca Romana</b> Pan-fried pork tenderloin with sage and Parma ham, served with green beans, dauphinoise potatoes and pork jus.	<b>£20.45</b>
<b>Anatra Arrosto</b> Oven-roasted duck leg with dauphinoise potatoes, red wine jus with prunes, pancetta and cherry tomatoes.	<b>£22.95</b>
<b>Branzino</b> Pan-fried fillets of seabass with roasted new potatoes, tenderstem broccoli, cherry tomatoes and lemon butter sauce.	<b>£23.95</b>
<b>Salmone</b> Oven-roasted salmon fillets served with creamed spinach, king prawns, saffron, garlic and roasted new potatoes.	<b>£23.50</b>

## Steaks



All our steaks are 30-day aged, served with mixed herb butter, skin-on fries, tomato and watercress.

<b>Sirloin Steak (10oz)</b>	<b>£26.95</b>
<b>Fillet Steak (8oz)</b>	<b>£30.95</b>
<b>Sauces</b> Peppercorn, Mushroom or Dolcelatte	<b>£2.95</b>

## Sides



<b>Fries</b>	<b>£4.50</b>
<b>Roasted potatoes</b>	<b>£4.50</b>
<b>Mixed or green salad</b>	<b>£4.50</b>
<b>Tomato onion salad</b>	<b>£4.50</b>
<b>Rocket parmesan salad</b>	<b>£4.50</b>
<b>Green beans</b>	<b>£4.50</b>
<b>Spinach</b>	<b>£4.50</b>
<b>Mixed vegetables</b>	<b>£4.50</b>
<b>Dauphinoise potato</b>	<b>£4.50</b>

# Wine & Drinks Menu

## White Wines

### House White (Italy)

£7.25 / £8.95 / £23.95

Light and fruity, well balanced white wine for every dish.

### Pinot Grigio delle Venezie DOC (Italy)

£7.95 / £9.25 / £25.95

Straw yellow. Perfume-intense and delicate bouquet. Dry and harmonious flavour.

### Sauvignon Friuli DOC (Italy)

£7.95 / £9.25 / £25.95

Delicate, aromatic and fruity bouquet. On the palate harmonious, full and fragrant.

### Chardonnay (Italy)

£7.95 / £9.25 / £25.95

Soft and rounded with notes of ripe apple and tropical fruit.

### Falanghina Campania IGP (Italy)

£28.95

Floral with notes of white flowers and intense fruity aroma. Dry, crisp, velvety and delicate.

### Verdicchio dei Castelli di Jesi DOC (Italy)

£31.95

Intense with scents of fruit, white flowers and elderflower. Crisp with pleasant almond finish.

### Gavi del Comune di Gavi DOCG (Italy)

£39.95

Floral notes of hawthorn and acacia blossom with hints of almond. Elegant and crisp.

## Rosé Wines

### House Rosé (Italy)

£7.25 / £8.95 / £23.95

Light and fruity, well balanced rosé wine for every dish.

### Pinot Grigio Blush DOC (Italy)

£7.95 / £9.25 / £25.95

Crisp and elegant with fruity scents and delicate notes of peach blossom.

### Zinfandel Rosato Puglia IGT (Italy)

£7.95 / £9.25 / £25.95

Fragrant and fruity with notes of cherry and melon. Dry and smooth with refreshing finish.

## Red Wines

### House Red (Italy)

£7.25 / £8.95 / £23.95

Light and fruity, well balanced red wine.

### Montepulciano d'Abruzzo Anibale DOC (Italy)

£7.95 / £9.25 / £25.95

Aroma of ripe red fruit with delicate hints of spice. Warm and smooth with long finish.

### Merlot Veneto IGT (Italy)

£7.95 / £9.25 / £25.95

Red with violet reflections. Intense balanced aroma with cherry and black cherry notes.

### Valpolicella DOC Petruccio (Italy)

£30.95

Fruity with notes of cherry and forest fruits. Dry, balanced and medium bodied.

### Chianti DOCG (Italy)

£31.95

Rich and vinous with notes of violet and pansy. Harmonious and smooth.

### Primitivo Noctiluna Salento IGT (Italy)

£32.95

Cherry and plum notes with delicate tannins and good persistence.

### Pampa Malbec (Argentina)

£31.95

Fruity and expressive with notes of fresh plums and red fruit marmalade.

### Barolo DOCG (Italy)

£59.95

Ethereal and elegant with red berry and cherry notes. Structured tannins.

### Amarone della Valpolicella DOCG (Italy)

£64.95

Intense and fruity with notes of cherry and maraschino. Rich and elegant.

## Prosecco & Champagne

### Prosecco DOC Treviso Millesimato (Italy)

£28.95

Delicate floral notes with scents of white fruit. Crisp and balanced.

### Prosecco Rosé DOC Treviso (Italy)

£31.95

Floral and fruity with notes of wild strawberry and wild rose.

### Prosecco 200ml (Italy)

£8.35

Delicate floral notes with crisp finish.

### House Champagne (France)

£54.95

Powerful on the palate with nice vivacity and fine pleasant bubbles.

## Cocktails & Spritz

### Bellini

£9.45

Prosecco with white peach purée.

### Aperol Spritz

£9.95

Aperol, prosecco and soda with orange.

### Limoncello Spritz

£9.95

Limoncello, prosecco and soda.

### Negroni

£10.50

Gin, Campari and sweet vermouth.

### Espresso Martini

£10.50

Vodka, coffee liqueur and fresh espresso.

### Pornstar Martini

£10.95

Vodka, passion fruit and vanilla. Served with a prosecco shot.

### Mojito

£10.50

White rum, mint, lime, sugar and soda.

### Strawberry Daiquiri

£10.50

White rum shaken with strawberries and fresh lime.

### Piña Colada

£10.50

Rum, pineapple juice and coconut cream.

## Mocktails

### Sunrise

£5.95

Orange juice layered with sweet grenadine.

### Nojito

£5.95

Lime and mint topped with sparkling soda.

### Virgin Strawberry Daiquiri

£5.95

Strawberry purée and lime shaken over ice.

### Passion Fruit Cooler

£5.95

Passion fruit purée and lime topped with sparkling soda.

## Beer & Cider

### Poretti

Pint £6.20 / Half £3.50

### Rio D'Oro House Lager

Pint £5.80 / Half £3.40

### Thatchers Gold

Pint £5.80 / Half £3.40

### Peroni

£5.00

### Peroni 0.0

£4.20

### Birra Moretti

£5.00

### Corona

£5.00

### Guinness

£5.50

### Ale

£5.50

### Strawberry & Lime Cider

£5.50

## Soft Drinks

### Coke / Diet Coke

£3.50

### Fanta

£3.50

### Sprite

£3.50

### Appletiser

£3.50

### J20 Apple & Raspberry/Orange & Passion Fruit

£3.70

### Juices (Apple, Orange, Cranberry, Pineapple)

£3.50

### Still / Sparkling Water 500ml

£3.95

### San Pellegrino Lemonade / Orange

£3.95

### Bottle Green Elderflower

£3.50

### Fruit Shoot

£2.00

### Fever-Tree Tonic / Slimline / Soda

£3.50