

2 Courses £12.50
3 Courses £16.50

CAPO D'ANNO AL GIORNO

New Year's Eve Day

Available from 12noon until 2pm

STARTER

Zuppa Del Giorno

Rigalettos Soup of the Day served with Freshly Baked Bread (v)

Funghi Al Saltati

Sautéed Button Mushrooms in Lemon & Thyme finished with Cream & Parmesan Pine Nut Gratin (v)

Costolette Di BBQ

Slow Braised Pork Ribs coated in Barbecue Sauce

Fegato Al Aglio

Potted Chicken Liver Parfait, Garlic Crostini & Cranberry Compote

Ciabatta Formaggio

Stone Baked Ciabatta, topped with Pizza Sauce, Mozzarella & Pesto (v)

Pomodoro Balsamico

Beef Tomato & Buffalo Mozzarella Salad drizzled in Balsamic Reduction (v)

MAIN COURSE

Pollo Pepe

Char-grilled Breast of Chicken served with Cracked Peppercorn Sauce

Salmon Al Forno

Baked Salmon Supreme on a Potato & Pancetta Hash with Wild Rocket

Penne Caliente

Penne Pasta, Chorizo, Bacon & Chillies bound in Napoli Sauce

Lasagne Rigalettos

Layers of Egg Pasta & Rigalettos Beef Ragù, Oven Baked with Béchamel Sauce & Glazed Mozzarella

Pizza Mervino

Stone Baked Pizza topped with Chicken, Peppers & Sweet Chilli Sauce

Tagliatelle Charlotte

Tagliatelle, Mushrooms & Onions bound in a Carbonara Sauce finished with Spinach (v)

DESSERTS

Torta Al Cioccolato

Double Chocolate Fudge Cake served warm or cold with Cream or Custard (v)

Torta Della Mele

Deep Filled Apple Pie served with Vanilla Ice Cream (v)

Torta Formaggio Rigalettos

Rigalettos Cheesecake of the Day on a Crumbed Biscuit Base (v)

Limoncello

Limoncello Syllabub with Crushed Amaretti Cookies (v)

Rigalettos
ITALIAN RESTAURANT



Located within the DW Stadium with seating for 120 people, the newly refurbished Rigalettos Italian Restaurant is the ideal venue to host your Christmas Celebrations but,

WHY WAIT UNTIL CHRISTMAS TO VISIT...

Throughout the year, Rigalettos offers a range of menus created by our team of award winning chefs; an "Espresso" Lunch Menu, an extensive A La Carte Menu, Specials Board and Early Bird Menu – giving you a wide variety of choice to suit your budget, time and occasion.

Rigalettos can also be hired on an exclusive basis for groups, such as christening receptions, birthday parties, wedding receptions, in fact, for any occasion where family and friends want to get together to dine and drink in stylish surroundings.

Loire Drive, Robin Park, Wigan WN5 0UZ
Tel: 01942 770432 Rigalettos@dwstadium.com www.dwstadium.com

ALLERGEN & FURTHER MENU INFORMATION



(v) Suitable for vegetarians Some dishes included on our menu may contain nuts, seeds, pips or bones. Please ask for assistance if you require any information regarding the dishes or ingredients included in the menu. Specific information can be provided to clients with food intolerances. It is asked that clients who bring celebration cakes, etc. to the venue provide the relevant allergen information to their guests. Products contained within the Bar Tariff and Wine List may contain allergens. Please ask a member of staff if you require more information regarding allergens.

THE
DW
STADIUM

CHRISTMAS &
NEW YEAR 2016

Rigalettos
ITALIAN RESTAURANT

Loire Drive
Robin Park
Wigan WN5 0UZ

01942 770432
info@dwstadium.com
www.dwstadium.com

A VENUE for all SEASONS

£15.00

Menu Festivo

Festive Menu

Available from Thursday 1st December to Friday 30th December 2016
(Excluding Christmas Eve)

Tue-Fri: 12 Noon – 2pm/Tue-Thurs: 5.30pm – 9pm
Fri: 5.30pm – 7.30pm Sat: 5pm – 7.30pm

STARTER

ZUPPA DEL GIORNO

Rigalettos authentic Minestrone Soup finished with Basil & Parmesan Cheese (v)

FUNGI ALLA CREMA

Sautéed Mushrooms in Garlic, Double Cream, Marsala Wine & Spinach,
served on homemade Focaccia Bread (v)

FEGATINI DI POLLO

Potted Chicken Liver Pate with Sage Butter, Tomato, Red Pepper Chutney & Crisp Crostini

CIABATTA DI CAPRA

Stone Baked Ciabatta topped with Goat's Cheese, Caramelised Red Onions & Pesto (v)

COSTALETTE MAIALE

Tender Braised Pork Ribs coated in Barbecue Sauce

MAIN COURSE

BISTECCA GRIGLIA

(£2.80 Supplement)

Chargrilled Rump Steak, Herb Basted Tomato, Portobello Mushroom & Cracked Pepper Sauce

POLLO PANNA

Roast Breast of Chicken coated in a traditional Cream & Mushroom Sauce

SALMONE DI GAMBERETTI

Pan Seared Salmon Fillet served over Creamed Leeks & Prawns

PENNE CALIENTE

Freshly cooked Penne Pasta, Chorizo, Bacon & Fresh Chillies bound in Napoli

PIZZA RIGALLETOS

Stone Baked Pizza topped with Red Onions, Meatballs & Parma Ham

PIZZA VEGETARIANO

Wood fired Pizza layered with Roasted Peppers, Artichoke & Sun-blushed Tomatoes (v)

LASAGNE VERDURE

Homemade Vegetable Lasagne Baked with Béchamel Sauce & Mozzarella (v)

DESSERT

TIRAMISU

Tiramisu made with soft Italian Cheese & crushed Amaretti Biscuits (v)

TORTA AL CIOCCOLATO

Warm handmade Chocolate Brownie served with Double Cream (v)

TORTA DI MELE

Bramley Apple & Damson Lattice Pie served with Vanilla Ice Cream (v)

TORTA FORMAGGIO

Baked Vanilla Cheesecake garnished with Mulled Berries & Fruit Coulis (v)

A full à la carte menu is also available during this period

£27.00

Vigilia Di Natale

Christmas Eve Menu

Available from 5.30pm, with last food orders being taken at 9pm

STARTER

ZUPPA DEL GIORNO

Slow cooked Ham, Conchiglioni, Lentil & Tomato Broth

RISOTTO DI PALLE

Crispy Deep Fried Breaded Balls of Risotto with
Sun-blushed Tomato & Rosemary served with Fired Salsa (v)

TERRINE MAIALE

Pulled Pork, Marjoram and Wholegrain Mustard Terrine with
melting Boccocini 'bon bon' and Apple Puree

INSALATA TACCHINO

Warm Poached Turkey & Spicy Sausage Ballotine accompanied by a
Radicchio & Fennel Salad served with Honey & Chilli Dressing

PESCE FRITTI

Pan Fried Salmon & Mozzarella Fishcake with Aoli & Capers

MAIN COURSE

MANZO AL OSSOBUCCO

Slow Braised Osso Buco – Beef Shin on the bone,
Creamed Mashed Potatoes & a Reduction of Cooking Liquor

BISTECCA GRIGLIA

(£2.50 Supplement)

Chargrilled 8oz Sirloin Steak glazed with Gorgonzola Cheese & Traditional Garnish

POLLO DIAVIOLI

Roasted Spatchcock Chicken marinated in Diavioli Sauce served with
Rosemary Roasted Potatoes in the skin & a Lemon & Thyme Butter

BRANZINO AL AGLIO

Pan fried Sea Bass with Chorizo & Crushed Red Pepper served with White Wine & Garlic Sauce

PIZZA RIGALLETOS

Stone Baked Pizza topped with Parma Ham, Meatballs & Caramelised Red Onion

PIZZA VEGETARIANO

Stone Baked Pizza topped with Tomato,
Chargrilled Mediterranean Vegetables & Four Cheeses (v)

TAGLIATELLA DI CREMA

Freshly cooked Tagliatelle, tender Stem Broccoli & Chestnut Mushrooms
tossed with Garlic, Parmesan & Double Cream (v)

DESSERT

DOLCI BIGNE

Profiteroles filled with Chantilly Cream with warm Toffee & Hazelnut Sauce (v)

TORTA DI FORMAGGIO

Crème Brulee Cheesecake garnished with Mulled Berry Compote & Fruit Coulis (v)

TIRAMISU

Homemade Tiramisu flavoured with Mint & Orange (v)

BISCOTTI

Baked Chocolate Egg Custard with Kahlua & Biscotti Biscuits

SELEZIONE DI FORMAGGIO

(£1.50 Supplement)

A selection of cheeses with Grapes, Celery, Chutney & assorted Crackers (v)

£27.50

Capo D'Anno

New Year's Eve Menu

Available from 5.30pm with last food orders being taken at 9pm

STARTER

ZUPPA DEL GIORNO

Roasted Red Pepper & Plum Tomato Soup with Pesto & Balsamic Croutons (v)

PASTICCERIA ASPARAGI

Asparagus Spears wrapped in Parma Ham & Puff Pastry with
Wholegrain Mustard & Parsley Cream Sauce

FORMAGGIO COMICIA

Dolcelatté Cheese Soufflé with Poached Pears & Pine Nut Salad
finished with Red Wine Syrup (v)

COZZE AL VINO

Steamed Mussels in White Wine served in a Leek & Fennel Velouté

FEGATO D'ANATRA

Duck Liver Parfait, Quince Jelly, Rocket & Pomegranate Salad

MAIN COURSE

BISTECCA GRIGLIA

Prime Cut Ribeye Steak served with traditional Grill Garnish, Garlic & Parsley Butter

FILETTO DI MAIALE

Pork Fillet Roasted in Pancetta with Italian Spiced Rosti
finished in a Wild Mushroom & Marsala Cream Sauce

TONNO AL LOMBO

Grilled Tuna Loin, served with Crushed Garlic, Herb Potatoes & Salsa Verde

PENNE ARRABIATA

Penne Pasta, Chargrilled Chicken, Chorizo & Peppers tossed with Fresh Chillies & Napoli

PIZZA CALZONE

Rigalettos wood fired Bolognese Calzone topped with Garlic Butter & Mozzarella

RISOTTO VERDURE

Wild Mushroom, Spinach & Pea Risotto finished with a Poached Egg (v)

DESSERT

CIOCCOLATINI

Individual Chocolate Box – Shortbread Base, Chocolate Mousse,
Soft Caramel Centre & Dusting of Gold Glitter (v)

BUDINO CARMELLO

Spiced Sticky Toffee Pudding served with Caramel Sauce (v)

TORTA CILLEGIA

Cherry Almond Cheesecake garnished with Berry Compote & Fruit Coulis (v)

SELEZIONE DI FORMAGGIO

(£1.50 Supplement)

A selection of cheeses with Grapes, Celery, Chutney & assorted Crackers (v)