

ESPRESSO LUNCH MENU - NOVEMBER 2019

STARTERS

Zuppa del Giorno (v)

Rigalettos homemade soup of the day served with warm bread

Cosce di Pollo

Oven roasted chicken thighs stuffed with tarragon and mozzarella finished with red pepper puree

Crostata di Salmone

Smoked salmon and broccoli quiche served with a rocket salad and tarragon vinaigrette

Insalata di Pasta (v)

Cherry tomatoes, buffalo mozzarella and pesto fusilli pasta salad

Ciabatta di Salsa (v)

Garlic ciabatta topped with a red onion and tomato salsa and finished with parmesan shavings

MAIN COURSES

Pollo di Crema

Char grilled chicken breast served with a white wine cream sauce

Pesce al Forno

Oven baked Pollock served on a bed of puy lentils and herb butter

Peperone Ripieno

Stuffed bell pepper with beef chilli finished with a tomato and balsamic reduction

Tagliatelle al Verdure (v)

Tagliatelle pasta tossed with courgettes, yellow peppers, spinach and mushrooms bound in a tomato and mascarpone sauce

Pizza Rigalettos

Stone baked calzone filled with your choice of three fillings (pepperoni, ham, pineapple, smoked chicken, chillies, onions or garlic mushrooms)

DESSERTS

Torta di Formaggio

Homemade cheesecake of the day served with fruit coulis

Panna Cotta

Creamy panna cotta served with fruit coulis and fresh berry

Torta di Cioccolato

Chocolate fudge cake served with chocolate sauce and vanilla ice cream

Gelato Italiano

A selection of dairy ice cream, rolled wafers & fruit sauce

2 COURSES £9.95 OR 3 COURSES £11.95

Available: Tuesday – Friday: 12noon to 1.30pm

If you require information regarding the presence of allergens in any of our food and drink, please ask your server who will be happy to provide this information