

CAPO D'ANNO | NEW YEAR'S EVE

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

STARTERS

Zuppa di Aragosta

Lobster bisque served with a cherry tomato and basil bread

Terrina di Pollo

Chicken, apricot and pistachio terrine served with orange confit, micro salad and crostini

Soufflé di Formaggio (v)

Goat's cheese and honey soufflé finished with pine nuts and glazed figs

Funghi Portobello

Portobello mushrooms stuffed with black pudding, finished with a poached egg and peppercorn sauce

Ciabatta di Pomodoro (v)

Stone baked garlic ciabatta topped with cherry tomato, red onion and basil ragu, finished with fresh parmesan cheese

MAIN COURSES

Pollo Ripieno

Pan fried thyme and garlic chicken supreme stuffed with wild mushrooms and served with a cauliflower puree and wilted greens

Duo di Salmone

Oven baked salmon fillet and smoked salmon served with a fennel and samphire veloute, finished with cheese bon bons

Agnello Brasato

Slow braised lamb henry with broad beans and pea fricassee, wholegrain mash and a rich veal jus

Penne di Maiale

Freshly cooked penne pasta tossed with olive oil and basil finished with barbecue pulled pork

Crostata di Formaggio (v)

Goat's cheese, sweet potato and butternut squash puff pastry tart served with a Swiss chard butter sauce

DESSERTS

Tiramisu

Traditional homemade tiramisu with mascarpone and coffee flavoured sponge fingers

Torta di Formaggio

Cheesecake of the day finished with a sweet vanilla cream and fresh fruit

Crème Brulee

Chocolate crème brulee served with a homemade biscuit

Selezione di Formaggi

Selection of continental cheeses with crackers, celery, grapes and chutney

Gelato Misto

Selection of ice cream (choose from vanilla, chocolate, raspberry ripple or salted caramel)

£29.50 PER PERSON



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
01942 770432 | rigalettos@dwstadium.com
www.dwstadium.com

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



Christmas
& NEW YEAR
2019

PRANZO FESTIVO | LUNCH FESTIVE MENU

Available from Thursday 28th November to Friday 27th December 2019 (lunch times only)
Tuesday - Friday: 12 noon - 1.30pm

STARTERS

Zuppa di Pastinaca (v)

Honey roasted parsnip soup finished with cream and fresh chives

Costolette di Maiale

Slow braised pork ribs with barbecue sauce and homemade slaw

Torta di Pesce

Crab and prawn fish cake served with lemon mayo and a green salad

Ciabatta Mediterraneo

Stone baked garlic ciabatta topped with warm Mediterranean ragu

MAIN COURSES

Bistecca Brasata

Braised steak served with creamy mash potatoes and a root vegetable jus

Involtini di Tacchino

Turkey roulade with pork, sage and onion stuffing topped with Napoli sauce and mozzarella cheese

Merluzzo al Forno

Oven baked cod fillet with braised fennel finished with a red pepper coulis

Stroganoff di erdure (v)

Vegetable stroganoff served with braised wild rice (add chicken or beef for £1.50)

Pizza Festivo

Festive stone baked pizza topped with turkey, chipolata and cranberries

DESSERTS

Tiramisu

Traditional homemade tiramisu with mascarpone and coffee flavoured sponge fingers

Torta di Formaggio

Gin and elderflower cheesecake finished with a sweet vanilla cream

Torta al Cioccolato

Warm chocolate fudge served with a blueberry cream

Gelato Misto

Selection of ice cream (choose from vanilla, chocolate, raspberry ripple or salted caramel)

2 COURSES - £12.50 PER PERSON
3 COURSES - £16.50 PER PERSON

MENU FESTIVO | EVENING FESTIVE MENU

Available from Thursday 28th November to Saturday 28th December 2019 (excluding Christmas Eve)
Tuesday - Thursday: 5.30pm - 9pm | Friday: 5.30pm - 7.30pm | Saturday: 5pm - 7.30pm

STARTERS

Zuappa del Giorno (v)

Homemade soup of the day served with warm roll and fresh herbs

Pâté de Fegato

Smooth chicken liver pâté served with toasted crostini and a red onion balsamic chutney

Pane alla Griglia

Chargrilled bread with garlic and rosemary finished with parma ham, prawns and cherry tomatoes

Arancini al Formaggio (v)

Brie arancini served with a fresh dressed salad and cranberry jam

Funghi al Pomodoro (v)

Pan fried mushrooms in a tomato & basil mascarpone served on a focaccia bread

MAIN COURSES

Bistecca alla Griglia

Rump steak served with sauteed mushrooms and grilled tomatoes (£1.50 supplement)

Salmone al Forno

Oven baked salmon served with asparagus and a butter bean & basil ragu

Ballotine di Tacchino

Turkey ballotine served with dauphinoise potatoes and a redcurrant reduction

Pizza di Natale

Oven baked pizza topped with turkey, pigs in blankets and stuffing, finished with sprout leaves

Tagliatelle con Pomodoro (v)

Baked beef tomato stuffed with garlic, mozzarella, red onion and cous cous served with creamy tagliatelle

DESSERTS

Tiramisu

Traditional homemade tiramisu with mascarpone and coffee flavoured sponge fingers

Torta di Formaggio

Cheesecake of the day finished with a sweet vanilla cream and fresh fruit

Budino di Noci

Homemade fig and walnut pudding finished with spiced orange toffee sauce

Selezione di Formaggi

Selection of continental cheeses with crackers, celery, grapes and chutney

Gelato Misto

Selection of ice cream (choose from vanilla, chocolate, raspberry ripple or salted caramel)

2 COURSES - £14.50 PER PERSON
3 COURSES - £18.50 PER PERSON

VIGILIA DI NATALE | CHRISTMAS EVE

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

STARTERS

Soufflé di Formaggio (v)

Goat's cheese soufflé finished with roquette salad, parmesan crisp and a honey dressing

Funghi al Forno (v)

Baked mushrooms with sun-dried tomatoes and cream sauce, topped with herb crumb

Cozze Termidoro

Green lipped mussels Thermidor served with potato salad and fresh dressed leaves

Risotto di Zucca (v)

Asparagus, pea and butternut squash risotto finished with a poached egg and black pepper

Kofta di Agnello

Braised lamb kofta served with tomato and basil ragu

MAIN COURSES

Manzo Brasato

Braised feather blade of beef with bone, served with creamy peppercorn sauce, mushroom and rosemary & garlic tomato

Pollo alla Crema

Pan fried thyme and garlic chicken, served with a saffron fondant and a leek and pancetta cream sauce

Stufato di Frutti di Mare

Tuscan stew with mussels, prawns, clams, salmon and cod tossed in a Mediterranean ragu finished with root vegetable crisp

Pizza di Cece

Stone baked pizza topped with chickpeas, ham and endive finished with parmesan cheese

Penne al Forno (v)

Baked penne pasta with roasted pumpkin, asparagus and peas finished with ricotta cheese

DESSERTS

Tiramisu

Traditional homemade tiramisu with mascarpone and coffee flavoured sponge fingers

Torta di Formaggio

Cheesecake of the day finished with a sweet vanilla cream and fresh fruit

Dolcetto al Mirtillo

Warm blueberry and almond tart served with vanilla custard

Selezione di Formaggi

Selection of continental cheeses with crackers, celery, grapes and chutney

Gelato Misto

Selection of ice cream (choose from vanilla, chocolate, raspberry ripple or salted caramel)

£26.00 PER PERSON