

♥ VALENTINE'S ♥ DAY

STARTERS

ZUPPA TOSCANA (v)

Homemade Soup with Tuscan Red Peppers, Plum Tomatoes, served with Herbed Croutons

COZZE CON GRAPPA

Mussels cooked in a White Grappa Creamy Sauce, finished with fresh Parsley

COSCE DI POLLO

Oven Baked Chicken Thighs stuffed with Red Pesto & Mozzarella Cheese

FUNGHI AVVOLTI

Roasted Mushroom Caps stuffed with a Creamy Goat's Cheese and Spinach, wrapped in Crispy Bacon

TO SHARE

ANTIPASTO MISTO

A platter to share with Italian Bruschetta, Caprese Skewers, Mixed Olives, Salami, Parma Ham, Feta stuffed Peppers & Grisini

MAINS

POLLO DI PEPPE NERO

Roasted Chicken Breast Fillet wrapped in Parma Ham, with Herb Roasted Potatoes, finished with a Brandy & Peppercorn Sauce

MANZO CON PATATE

Tender Braised Feather Blade of Beef, served with Wholegrain Mash Potatoes & Red Wine Jus

ORATA MEDITERRANEA

Oven Baked Sea Bream, accompanied by grilled Mediterranean Vegetables and classic Napoli Sauce

PIZZA DI FRUTTI DI MARE

Traditional Wood Fired Pizza topped with a selection of Seafood

FARFALLE AL PANCETTA

Freshly cooked Farfalle Pasta with Bacon, Spring Peas and bound in a Carbonara Sauce

LINGUINE CON VERDURE (v)

Linguine Pasta tossed with Mushrooms, Aubergines, and Sun Blushed Tomatoes in a Tomato & Mascarpone Sauce

DESSERTS

CROSTATA AL LIMONE

A delicious Lemon Tart served with Fruit Coulis & Raspberries

SOUFLEE DI CIOCCOLATO

Hot Chocolate Soufflé served with Vanilla Ice Cream

SORBETTO AL CHAMPAGNE

Champagne Sorbet accompanied by fresh Strawberries

TO SHARE

ASSIETTE OF DESSERTS

A selection of desserts for two with classic Tiramisu, Limoncello Cheesecake & Chocolate Brownie

£19.95 PER PERSON

(V) suitable for vegetarians. Food Allergies and Intolerances: Before you order your food and drinks, please speak to our staff if you would like to know about our ingredients.



RIGALLETTO S

ITALIAN RESTAURANT | DW STADIUM

BOOK YOUR TABLE TODAY: ☎ 01942 770432 ✉ rigalettos@dwstadium.com