

## **The River Cafe Sample Menu**

### **Antipasti**

*Culatello di zibello con melone £24*

*Mazzancolle – Scottish langoustines with aioli & lemon  
£35*

*Carne cruda di vitello – Finely chopped veal with  
broad beans, mint & pecorino gran riserva £23*

*Calamari ai ferri – Chargrilled squid with red chilli &  
rocket £21*

*Carpaccio di branzino – Wild sea bass with marigold  
tomatoes, River Cafe garden oregano, chilli & felsina  
extra virgin olive oil £23*

*Pizzetta – With zucchini flowers, robiola delle langhe,  
capers & summer savory £20*

*Granchio – Devon crab with lemon & squashed  
sorrento tomato bruschetta £23*

*Mozzarella di bufala – with roasted violetta aubergine,  
red & yellow peppers, purple basil & oregano £21*

### **Primi**

*Zuppa di zucchini e fiore con pesto alla Genovese £18*

*Ravioli di Ricotta – With beet leaves, golden marjoram  
& pecorino £21*

*Gnocchi di patate – With Dorset blue lobster, cherry  
tomatoes & basil £28*

*Taglierini ai funghi – With summer girolles, thyme & parmesan £24*

*Fusilli – With rabbit slow-cooked in bucci verdicchio with wild fennel, rosemary, black pepper & pancetta £22*

### **Secondi**

*Coda di rospo ai ferri – chargrilled Cornish monkfish with chilli, mint & zucchini fritti £39*

*Rombo al forno – Turbot tranche wood-roasted with anchovy, lemon zest & marjoram, with green & yellow beans 'in umido' £42*

*Capesante in padella – Scottish scallops seared with marigold tomatoes, basil, oregano, capers & fresh borlotti £39*

*Controfiletto ai ferri – Chargrilled beef sirloin with slow-cooked peas, Italian spinach & I Canonici extra virgin olive oil £41*

*Piccione al forno – Whole Anjou pigeon wood-roasted in franz haas pinot nero with roast summer carrots, beets, potatoes & tomato £40*

*Costoletta di vitello al forno – Veal chop roasted with capers & sage, with coco blanc & new season's girolles £41*

### **Gelati e sorbetto del River Cafe £10**

*Caramel*

*Roasted almond*

*Stracciatella*

*Strawberry sorbet*

*Affogato espresso £12*

*Vin santo £18*

*Grappa bassano £16*

**Dolci £10**

*Lemon tart*

*Chocolate nemesis*

*Almond tart with strawberries*

*Pannacotta with grappa & raspberries*

*River cafe summer pudding with valpolicella*

**From our cheese room**

*Asiago pressato DOP – cow's milk cheese, Veneto*

*Robiola di roccaverano D.O.P. – pasteurised goat's  
milk, Piemonte*

*Cader di capra – Pasteurised goats milk, Piemonte*

*Toma del macagno – Pasteurised cow's milk, Piemonte*

*Blucora – Pasteurised goats milk, Piemonte*

*Selection of 3 cheeses £13, 5 cheeses £23*