

CHARLOTTE TILBURY MASTERCLASS SET MENU

Choose one main and one dessert from the options below

MAINS

INSALATA TRICOLORE (V)

Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil

POLPETTE PICCANTI

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu, tomato & flat leaf parsley

LINGUINE GAMBERONI

King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn

DESSERTS

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & crushed amaretti

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

GELATI MISTI (V)

Selection of ice creams served with a mini almond wafer cone

(V) Vegetarian (VG) Vegan

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies or intolerances before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code



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ITALIAN RESTAURANT & BAR