



**Riley's**  
The  
**Rose & Crown**  
Hoylandswaine

## Riley's Italian evening

28<sup>th</sup> April

### TO START

Cured meat antipasti (a selection of Italian meats, mint and fennel salad, marinated mozzarella and olives)	£6.50
Vegetable antipasti (a selection of char grilled seasonal vegetables, mint and fennel salad, marinated mozzarella and olives)	£6.00
Baked field mushroom, dolcelatte, spinach and char grilled crostini (v)	£6.00
Seared Carpaccio of beef fillet, rocket, parmesan and balsamic oil	£8.00
Roast tomato, red pepper and balsamic soup, pesto and bruchetta	£5.25

### TO FOLLOW

Tournedos "Rossini", brioche crouton, duck liver pate and red wine sauce	£18.95
Veal saltimbocca, rustic tomato sauce, char grilled zucchini	£15.50
Frito misto, salsa verde, fresh lemon, parmesan and polenta coated potato wedge	£15.50
Salmon and lobster ravioli, lobster sauce, wilted baby spinach	£13.95
King prawn, pea and mint risotto	£12.95
Char grilled vegetable, basil pesto and tomato pizza (V)	£9.95

### SIDE ORDERS

Rocket, parmesan and aged balsamic reduction	£2.75
Roasted vegetables, pesto and rock salt	
Parmesan and olive oil chips	

### TO FINISH

Classic tiramisu trifle	£6.25
Homemade profiteroles, fresh cream and warm chocolate sauce	
Panatone bread and butter pudding, amaretto custard	
Baked lemon and polenta cake, amalfi lemon curd and fresh raspberries	
Panacotta made with mascarpone, rhubarb compote	