



AMALFI CABARET

6 PM TO 10 PM

(LAST FOOD ORDER 8 PM)

3 COURSE SET MENU - £80PP

WITH A COMPLIMENTARY GLASS OF CHAMPAGNE AND
THE ENTRY FEE FOR THE SHOW

STARTER

CHOOSE ONE FAVOURITE STARTER

BURRATA

Burrata served with Vine-Ripened Tomatoes, Sweet Cherries, and a Drizzle of Extra Virgin basil Olive Oil"

TUNA TARTARE

Succulent Tuna with Black Olive Tapenade, Capers, Toasted Bread, and Lemon Dressing

BEEF CARPACCIO

Beef Carpaccio, served alongside extra virgin olive oil black truffle

MAIN COURSES

CHOOSE ONE MOUTH-WATERING OPTION AS YOUR MAIN

PAN-FRIED SEABASS

pan-fried seabass fillet, accompanied by vibrant sautéed spinach and a burst of citrusy flavor from lemon zests.

ARTICHOKE RAVIOLI

Homemade Ravioli filled with Creamy Artichokes, Topped with baby plum Tomatoes culi , and Pecorino cheese

LAMB CHOPS

This dish features succulent grilled lamb chops, perfectly seasoned and accompanied by sautéed new potetos and italian chicory with garlic and chilly

DESSERT

FINISH OFF WITH A SWEET TREAT

TARTUFO NERO

Creamy dark chocolate semifreddo with a center of white chocolate

TIRAMISÚ

Homemade fresh tiramisu, made of layers of Savoiardi (ladyfinger) soaked with coffee and fresh cream prepared with Italian mascarpone,



WWW.RICCOLONDON.COM

11 RUSSELL GARDENS

W14 8EZ