



GIFT VOUCHERS

maybe they will take you with them

Gift vouchers are available to purchase in

Rosso | Riva | Camphill Vaults

OR ONLINE @ RIVARESTAURANTS.COM

HAMPERS

always the perfect gift

From speciality Italian wines and prosecco to pasta, sauces, unique chocolates & biscuits. We have prepared some extra special hampers in shop, but our staff are happy to help you create your perfect hamper.

PURCHASE IN ROSSO OR FROM ROSSOBOTHWELL.CO.UK


ASK STAFF ABOUT MULTI-PURCHASE DISCOUNT

EVENT CATERING

Our professional catering team pride themselves on their high quality catering service. With various menus to suit any budget, the team will create a bespoke package ensuring your celebration is one to remember.

We can provide everything

Extensive choice of food | Crockery & Cutlery | Champagne & Wine
Experienced & Friendly Staff | Table & Chair Covers

CALL THE EVENTS TEAM AT ROSSO ON  01698 850 999

TAKE
ME HOME

CELEBRATE CHRISTMAS WITH RIVA

Riva is the perfect venue for any celebration this festive season, ideal for parties big and small.
Book now for one of our festive menus

CHRISTMAS MENU 2 COURSES £14.95

LIVE MUSIC NIGHTS 3 COURSES £27.95 (with live music from Paolo & Angela)

CHRISTMAS EVE LUNCH (UNTIL 5PM) 2 COURSES £16.95

CHRISTMAS EVE DINNER (FROM 5PM) 3 COURSES £24.95 (Spaces Limited)

::::: A la Carte only December 26th-31st :::::



HOGMANAY



Bring in the bells at Riva

Live music from Paolo Martini, performing some of your favourite Paolo Nutini songs, along with classic swing hits.

4 COURSE MEAL WITH GLASS OF PROSECCO AT THE BELLS £59.95PP

Bookings from 8.30pm (A la carte available until 6pm)

CHRISTMAS

1 Main Street, Bothwell, Glasgow

RIVARESTAURANTS.COM

BOOK NOW  01698 850 888



LIVE MUSIC NIGHT

FRI 7TH, SAT 8TH, FRI 14TH, SAT 15TH, FRI 21ST, SAT 22ND DECEMBER FROM 7.30PM

3 COURSES £27.95 WITH LIVE MUSIC FROM PAOLO & ANGELA *no a La carte available

ZUPPA DEL GIORNO

HOMEMADE SOUP OF THE DAY SERVED WITH ITALIAN BREAD

BRUSCHETTA CAPRESE V

TOASTED GARLIC BREAD TOPPED WITH CHOPPED TOMATOES AND MOZZARELLA CHEESE

PENNE CON POLLO

PENNE PASTA WITH CHICKEN AND BROCCOLI, COOKED IN A CREAM AND GARLIC SAUCE

POLPETTE

PORK AND BEEF MEATBALLS COOKED IN OUR OWN NAPOLI SAUCE, DRIZZLED WITH PESTO AND TOPPED WITH PARMESAN SHAVINGS, SERVED WITH HOMEMADE ITALIAN BREAD

TACCHINO TRADIZIONALE *

TRADITIONAL FESTIVE TURKEY WITH ALL THE TRIMMINGS

BRASATO DI MANZO

RED WINE BRAISED BEEF SERVED WITH CREAMY MASH AND SAUTÉED GREEN BEANS

GAMMON STEAK GF *

GRILLED GAMMON STEAK WITH BRAISED CABBAGE AND A MUSTARD SAUCE

VITELLO GF *

ESCALOPE OF VEAL COOKED IN A BLACK OLIVE AND CREAM SAUCE

BRANZINO ALLA GRIGLIA GF *

GRILLED FILLET OF SEABASS TOPPED WITH PAN-FRIED SCALLOPS IN A SAMBUCA SAUCE

COPPA AMARENA

VANILLA ICE CREAM TOPPED WITH AMARENA CHERRIES, CRUSHED BISCOTTI AND WHIPPED CREAM

TORTA DI FORMAGGIO

CHEESECAKE OF THE DAY SERVED WITH A SCOOP OF VANILLA ICE CREAM

Please note: a discretionary 10% service charge will be added to parties of 8 or more
Gluten Free alternatives available upon request. Menus are subject to change

MINISTRONE V

HOMEMADE VEGETABLE BROTH SERVED WITH ITALIAN BREAD

PATE DELLA CASA GF

HOMEMADE CHICKEN LIVER PATE SERVED WITH OATCAKES, MIXED SALAD AND SPICY CARAMELIZED ONIONS

MOUSSE DI SALMONE

SMOKED SALMON AND MASCARPONE MOUSSE ON A BED OF SALAD WITH A HONEY AND LEMON VINAIGRETTE

COZZE PIZZAIOLA

SHETLAND MUSSELS IN A TOMATO SAUCE WITH CAPERS AND ONIONS, SERVED WITH ITALIAN BREAD

POLLO GF *

BREAST OF CHICKEN STUFFED WITH GOATS CHEESE AND SUN-DRIED TOMATOES, TOPPED WITH A TOMATO AND GARLIC SAUCE

LASAGNE

A TRADITIONAL ITALIAN FAVOURITE- PASTA SHEETS LAYERED WITH BOLOGNESE AND BÉCHAMEL SAUCE

LINGUINE GAMBERETTI

LINGUINE WITH TIGER PRAWNS, ONION, CHILLI AND GARLIC TOSSED IN OUR OWN NAPOLI SAUCE

PENNE ASPARAGI V

PENNE PASTA COOKED WITH ASPARAGUS, RED ONION, CHERRY TOMATOES AND FRESH CHILLI, TOSSED IN OLIVE OIL

DISHES MARKED * ARE SERVED WITH DAUPHINOISE POTATOES AND CHEF'S SELECTION OF VEGETABLES

TIRAMISU

TRADITIONAL ITALIAN COFFEE FLAVOURED PICK-ME-UP

SELEZIONE DI FORMAGGIO

SELECTION OF ITALIAN CHEESES SERVED WITH BISCUITS AND A SPICED CARAMELISED ONION JAM

CHRISTMAS MENU

2 COURSES £14.95 {Add Dessert £3}

3RD - 6TH DECEMBER 12PM - 2.30PM & 5PM - 9PM

7TH - 23RD DECEMBER 12PM - LATE {*excludes live music nights}

ZUPPA DEL GIORNO

HOMEMADE SOUP OF THE DAY SERVED WITH ITALIAN BREAD

MOZZARELLA E FUNGHI FRITTI V

FRESH MOZZARELLA AND MUSHROOMS COATED IN BREADCRUMBS AND LIGHTLY FRIED SERVED WITH A GARLIC MAYONNAISE

COZZE CREMA

SHETLAND MUSSELS COOKED IN WHITE WINE, GARLIC AND CREAM, SERVED WITH ITALIAN BREAD

DUO DI PESCE GF

DUO OF SMOKED SALMON AND MACKEREL WITH A LEMON MAYONNAISE DRESSING, SERVED ON A BED OF SALAD

TACCHINO TRADIZIONALE

TRADITIONAL FESTIVE TURKEY WITH ALL THE TRIMMINGS

GAMMON STEAK

GRILLED GAMMON STEAK WITH BRAISED CABBAGE, POTATOES AND A MUSTARD SAUCE

SALMONE ALLA GRIGLIA

GRILLED FILLET OF SALMON WITH CAULIFLOWER CHEESE, POTATOES AND A WHITE WINE AND CREAM SAUCE

PICCATINA DI POLLO

BREAST OF CHICKEN DIPPED IN EGG YOLK AND PARMESAN, LIGHTLY FRIED AND SERVED WITH SPAGHETTI NAPOLI

RAVIOLI VODKA V

SPINACH AND RICOTTA PASTA PARCELS COOKED IN A TOMATO CREAM SAUCE FINISHED WITH A SPLASH OF VODKA

TIRAMISU

TRADITIONAL ITALIAN COFFEE FLAVOURED PICK-ME-UP

TORTA DI FORMAGGIO

CHEESECAKE OF THE DAY SERVED WITH A SCOOP OF VANILLA ICE CREAM

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Gluten Free alternatives available upon request. Menus are subject to change

MINISTRONE V

HOMEMADE VEGETABLE BROTH SERVED WITH ITALIAN BREAD

PATE DELLA CASA GF

HOMEMADE CHICKEN LIVER PATE SERVED WITH OATCAKES, MIXED SALAD AND SPICY CARAMELIZED ONIONS

BRUSCHETTA V

TOASTED GARLIC BREAD TOPPED WITH ROAST PEPPERS AND GOATS CHEESE

CRESPELLE ALLA MARINARA

OVEN-BAKED SAVOURY CREPE STUFFED WITH MIXED SEAFOOD IN A TOMATO AND CREAM SAUCE

LASAGNE

A TRADITIONAL ITALIAN FAVOURITE- PASTA SHEETS LAYERED WITH BOLOGNESE AND BÉCHAMEL SAUCE

LINGUINE GAMBERETTI

LINGUINE WITH TIGER PRAWNS AND PANCETTA, COOKED IN A TOMATO, ONION AND CHILLI SAUCE

PENNE SALSICCIA

PENNE PASTA COOKED IN NAPOLI SAUCE WITH SPICY ITALIAN SAUSAGE, ONIONS, CHILLI AND A TOUCH OF CREAM

ENTRECOTE ALLA GRIGLIA GF

GRILLED 8OZ SIRLOIN STEAK TOPPED WITH A PEPPERCORN SAUCE, SERVED WITH CHEF'S SELECTION OF VEGETABLES AND DAUPHINOISE POTATOES (£3.00 SUPPLEMENT)

COPPA RIVA

VANILLA ICE CREAM SPRINKLED WITH CRUSHED TABLET

SELEZIONE DI FORMAGGIO

SELECTION OF ITALIAN CHEESES SERVED WITH BISCUITS AND A SPICED CARAMELISED ONION JAM

HOGMANAY

4 COURSES £59.95 DECEMBER 31ST 2018 FROM 8.30PM (A La carte available until 6pm)

WITH GLASS OF PROSECCO AT THE BELLS & LIVE MUSIC FROM PAOLO MARTINI

ZUPPA V

LIGHTLY SPICED BUTTERNUT SQUASH AND MASCARPONE SOUP SERVED WITH ITALIAN BREAD

VITELLO TONNATO

THINLY SLICED VEAL ON A BED OF MIXED LEAVES WITH A TUNA AND CAPER MAYONNAISE

FORMAGGIO DI CAPRA V

BAKED FILO PARCEL FILLED WITH HOME-MADE RATATOUILLE AND GOATS CHEESE

RAVIOLI V

SPINACH AND RICOTTA RAVIOLI COOKED IN A SAGE BUTTER, TOPPED WITH PINE NUTS AND PARMESAN SHAVINGS

BISTECCA ALLA GRIGLIA

MEDALLIONS OF BEEF WITH A RED WINE SAUCE, SAUTÉED GREEN BEANS AND ROAST POTATOES (SERVED MEDIUM)

VITELLO GF

PAN FRIED ESCALLOP OF VEAL IN A PORCINI MUSHROOM SAUCE, SERVED WITH POLENTA AND A TRIO OF VEGETABLES

POLLO

BREAST OF CHICKEN STUFFED WITH HAGGIS, TOPPED WITH A WHISKY SAUCE AND SERVED WITH CREAMY MASHED POTATOES AND VEGETABLES

PARFAIT AI LIMONE

ICED LEMON PARFAIT WITH A BLUEBERRY COMPOTE AND SHORTBREAD

TORTA DI FORMAGGIO

HOMEMADE TOFFEE AND TABLET CHEESECAKE WITH A SCOOP OF VANILLA ICE CREAM

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Gluten Free alternatives available upon request. Menus are subject to change

TORTINA DI GRANCHIO

HOME-MADE CRAB CAKES ON A BED OF SALAD, SERVED WITH A SIRRACHA MAYONNAISE

PATE DELLA CASA GF

HOMEMADE CHICKEN LIVER TERRINE, WRAPPED IN PANCETTA AND AUBERGINE, SERVED WITH A MANGO CHUTNEY AND OATCAKES

RANA PESCATRICE

MONKFISH MEDALLIONS WRAPPED IN PANCETTA WITH PUFF PASTRY AND A WHOLEGRAIN MUSTARD SAUCE, SERVED WITH VEGETABLES AND ROAST POTATOES

RISOTTO FUNGHI E PISELLE V GF

RISOTTO WITH PEAS AND MUSHROOMS, TOPPED WITH PARMESAN SHAVINGS AND PEA SHOOTS WITH A DRIZZLE OF TRUFFLE OIL

TIRAMISU

LAYERS OF COFFEE AND MARSALA SOAKED SPONGE FINGERS WITH FRESH CREAM, TOPPED WITH CANDIED WALNUTS AND SERVED WITH A TIA MARIA INFUSED CREAM

SELEZIONE DI FORMAGGIO

SELECTION OF CHEESES SERVED WITH BISCUITS AND CHUTNEY