



CHRISTMAS AT RITORNO

Celebrate in true Italian style
From lunch or dinner for 2
to an event for up to 60 guests

From Monday 6th November
3 course Festive Menu for £35 per person

To book, contact us at events@ritorno.co.uk

Ritorno, 442 King's Road, London SW10 0LQ

www.ritorno.co.uk

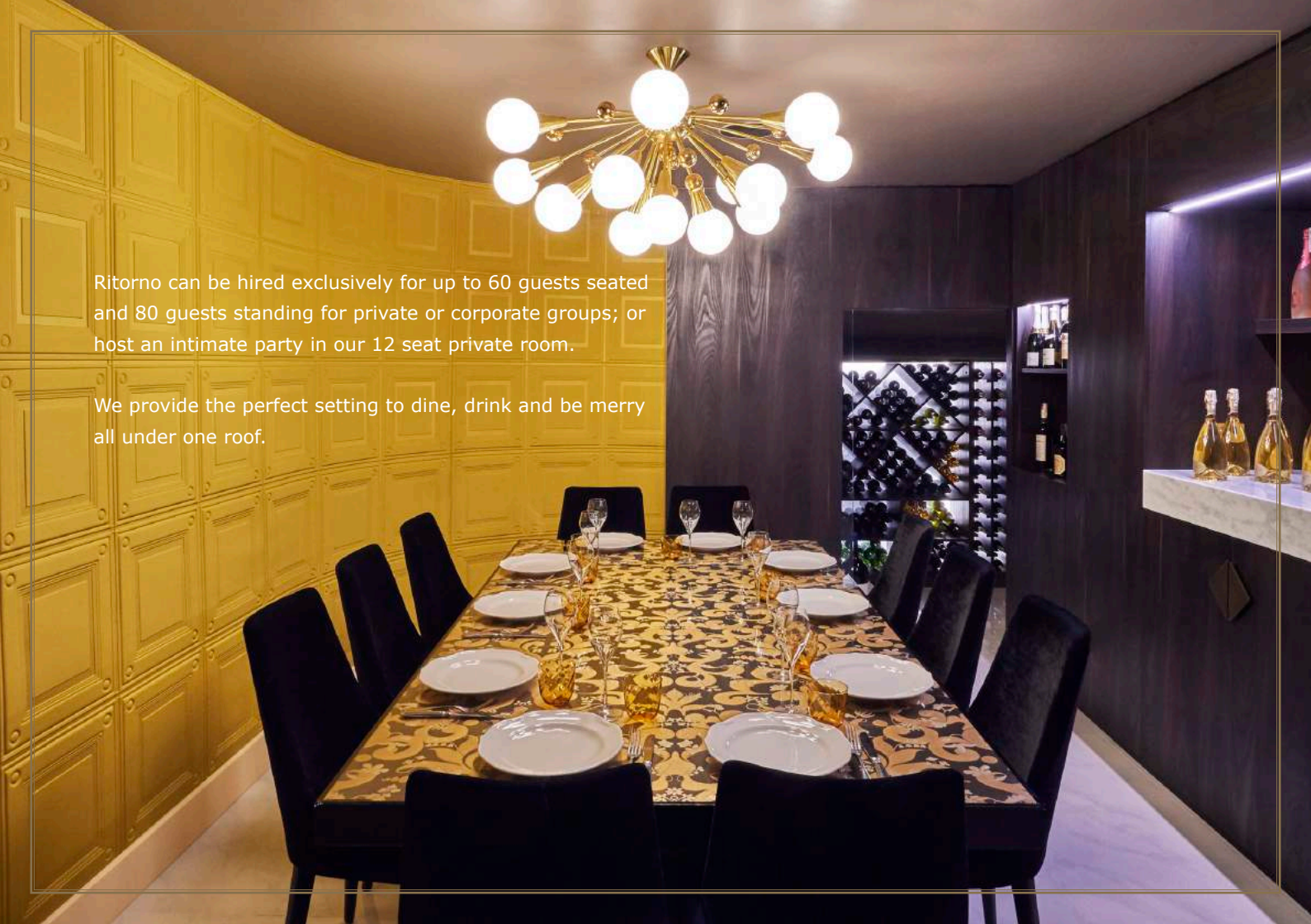
020 3301 6333






Ritorno celebrates the elegant lifestyle of Milan, where gathering to enjoy great food, complemented by fine wines and cocktails in chic yet informal surroundings, is central to the city's way of life.

On the perennially fashionable King's Road in Chelsea, Ritorno is the perfect venue to celebrate the festive season, taking guests on a journey around Italy with its authentic menu and exceptional cocktails, all made with exacting attention-to-detail using the finest, freshest Italian produce.



Ritorno can be hired exclusively for up to 60 guests seated and 80 guests standing for private or corporate groups; or host an intimate party in our 12 seat private room.

We provide the perfect setting to dine, drink and be merry all under one roof.



"Italian food is famed around the world, but the menu at Ritorno offers guests a truly authentic taste and experience of the way Italians really dine."

Head Chef, Filippo Salzano

FESTIVE MENU

STARTER

ZUPPA DI ZUCCA
Roasted pumpkin soup, burrata cream

or

FARINATA DI CECI
Chickpeas Farinata, green chicory, porcini mushroom,
aged parmesan sauce, black truffle

MAIN COURSE

CAVATELLI CON SCAMPI
Cavatelli with langoustine, plum tomatoes, pistachio of Bronte

or

PETTO DI FARAONA
Guinea fowl breast, crushed potatoes, roasted pumpkin

DESSERT

TORTINO AL PANETTONE
Mini panettone tart, cinnamon & apple cream, hot chocolate sauce

or

TIRAMISU DI AMARETTI
Amaretto tiramisu

£35 per person

Please note: This menu is available from 6th November - 30th December 2017
All prices include 20% VAT at the current rate, exclude a discretionary 12.5% service charge.





CANAPE MENU

ARANCINA

Arancina, spicy tomato sauce

TARTAR DI FASSONA

Fassona beef tartare, homemade bun, black truffle

CROCCHETTE DI PATATE

Potato croquette, pumpkin dipping sauce

CARPACCIO DI FASSONA

"Fassona" beef carpaccio, aged Parmigiano Reggiano cream

POLPO

Grilled octopus, Sicilian ratatouille

PIZZA FRITTA

Deep-fried charcoal pizza dough, camembert fondant

TARTAR DI TONNO

Tuna tartare, broccoli puree, shaved Jerusalem artichoke

TIRAMISU DI AMARETTI

Amaretti tiramisù

MILLEFOGLIE DI CIOCCOLATO

Mille feuille, chocolate rice cake, aubergine mousse

Please note: This is a sample menu; full menu is available upon request.



COCKTAIL MENU

SICILIA

Maker's Mark whiskey, Marsala Targa Riserva Florio, pistachio syrup, orange juice, egg white

BELLINI

Essentiae Liquore di Persichetto, fresh white peach purée, Prosecco

SCAPIGLIATO

Fiorente elderflower liqueur, homemade Chianti wine syrup, Campari bitter, Anisetta Meletti liqueur, Vezzoli Franciacorta Saten

CONTE NEGRONI

Occitan London Dry Gin, Contratto Vermouth Rosso, Bitter Berto

LA DAMA BIANCA

Courvoisier VSOP, Amara liqueur, Aperitivo Berto, lemon juice, homemade apricot syrup, quail egg

MILAN MULE

Stolichnaya vodka, Campari bitters, homemade syrup, ginger beer

LADY GIULIA

Sabatini London Dry Gin, raspberry shrub, Prosecco, green tea, mint air

Please note: This is a sample menu; full menu is available upon request.

WINE MENU

SPARKLING

From £27 per bottle

Spumante Moscato Extra Brut, Ca Salina, Veneto, Italy NV
Vezzoli Franciacorta Saten 2014
Vezzoli Franciacorta Rose 2011
Champagne Moët & Chandon Brut NV
Champagne Thienot Rosé NV

WHITE WINE

From £28 per bottle

Chardonnay, Di Leonardo, Friuli Venezia Giulia, Italy 2015
Pinot Grigio, Russolo 'Ronco Calaj', Friuli Venezia Giulia, Italy 2016
Sancerre Les Caillottes, Domaine Jean - Max Roger, Loire, France 2015
Riesling DOC, Plonerhof, Trentino Alto Adige, Italy 2015
Blanc Cuvée des Forgets, Domaine Patrick Javillier Bourgogne,
Burgundy, France 2014

RED WINE

From £25 per bottle

Syrah, Cantine Cellaro Luma', Sicily, Italy 2015
Groppello Garda Classico, Selva Capuzza, Lombardia, Italy 2016
Chianti Classico Le Corti, Principe Corsini, Tuscany, Italy 2014
Domaine J Girardin Santenay 1er Cru 'Clos Rousseau'
Rouge, Burgundy, France 2014

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