

From: The River Cafe [info@rivercafe.co.uk]
Sent: 09 May 2005 14:36
To: Paul Marsden
Subject: Re: Thanks!

Many thanks for your mail, we are really pleased to hear you had such a lovely evening.

Please find a copy below of your menu that night.

Kind regards

Wednesday 4th May - Dinner

Antipasto

Calamari ai ferri – chargrilled squid with fresh red chilli and rocket £12

Carpaccio di Tonno – tuna carpaccio with capers, Turkish rocket, chilli, lemon and 2004 Selvapiana olive oil £13

Salumi Misti – prosciutto di Parma & finocchiona with artichokes alla romana £13.50

Mozzarella di Bufala – with bruschetta of smashed broad beans, pecorino, mint & rocket and spinach with olive oil & lemon £12.50

Insalata Nizza – salad of gull's eggs, asparagus, anchovies, black olives, chilli, parsley and parmesan £15

Primi

Minestrone Primavera – with zucchini, borlotti beans, fagiolini di spello, new potatoes, pancetta,

basil, parmesan and 2004 Capezzana olive oil £11

Risi e Bisi – risotto with peas, chicken stock, parsley, mint and parmesan £12.50

Taglierini con Triglia e Alloro – fresh pasta with red mullet, tomato, chilli, bay, parsley and lemon zest £12.50

Ravioli di Magro – fresh pasta stuffed with spinach, ricotta & marjoram with sage butter and parmesan £12

Secondi

Sogliola al forno – whole Dover sole wood-roasted with wild oregano with spinach, mâche and peas £29

Branzino ai ferri – chargrilled wild sea bass fillet slashed & stuffed with spring herbs & lemon with zucchini fritti £29

Salmone ai ferri – chargrilled wild Scottish salmon with warm English asparagus, River Café garden rocket and anchovy & rosemary sauce £27

Capesante in padella – seared Scottish scallops with fresh red chilli, capers, sage & lemon and salad of purslane, sorrel, mâche and pan-fried panisse £26.50

Stinco di Vitello – veal shin slow-cooked with spring carrots, tomato, golden marjoram & Fontarca Chardonnay with risotto bianco and gremolata £28

Piccione al forno – whole Anjou pigeon wood-roasted with thyme & Allegrini ‘La Grola’ with potatoes, spring garlic & sage al forno £27

Coscia d’Agnello ai ferri – chargrilled marinated leg of lamb (pink) with frittedda of violetta artichokes, peas, broad beans and mint £26

Formaggi £7

Taleggio Valsessia - soft cow’s milk cheese with a crisp, washed rind, Piemonte

Pecorino Sardo D.O.C. – matured sheep’s milk cheese from Sardegna with Selvapiana honey

Parmigiano Reggiano - aged for 2 years

Gorgonzola Dolce – creamy, lightly blue-veined cow’s milk cheese from Lombardia

Degustazione di 4 Formaggi £8

Per accompagnare i formaggi: Bin No. 152 Recioto di Soave 2001, La Broia £8/glass

Dolcie Gelati£7

Chocolate Nemesis

Lemon Tart

Prune & Almond Tart

Pannacotta with Grappa & Caramelised Blood Oranges

Hazelnut & Espresso Cake with Vin Santo Ice Cream

Caramel Ice Cream

Chocolate Sorbet

On 9 May 2005, at 11:25, Paul Marsden wrote:

>
> Hi!
>
> Would you please pass on our thanks to Ross for the excellent,
> attentive service he gave us at dinner on the 4 May – the meal and
> wines were superb and we loved the atmosphere.
>
> Unfortunately, I forgot to ask for a copy of the day’s menu. If you
> have one, could you possibly email it or send to 67 Otter Street,
> Derby, DE1 3FD?
>
> Can’t wait for our next visit to London to try lunch outside!
>
> Many thanks...
>
> Paul and Patricia
> =====
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