

Riva

assaggi

Oysters

Half dozen, lemon, chardonnay mignonette

Madagascar caviar, Ocietra 30g (G/D)

Blinis, crème fraîche, chives

Bruschetta (G/PB)

Country bread, tomato, olive, basil, garlic

Arancino Siciliano (G/D)

Beef ragu, pecorino, parmesan, saffron

Zuppetta pomodoro (G)

Cold tomato soup, basil olive oil

antipasto

“Parmigiana” scomposta (D)

Eggplant, tomato, burrata, basil, parmesan

Carpaccio di manzo (D/N)

Raw beef, arugula, parmesan, truffle paste, hazelnut

Burrata & pomodoro (D)

Burrata, tomato, capers, olives, basil

Antipasto italiano (D/N/P)

Italian charcuterie, green olives, vegetables, mozzarella cheese

Insalata mare

Seafood salad, passion fruit vinaigrette, vegetables, caviar

Fritto misto (G/D)

Fried shrimp, calamari, reef fish, octopus, vegetables

Pane su pietra (G)

Stone baked dough, olive oil, rosemary, sea salt

G — GLUTEN

N — NUTS

D — DAIRY

A — ALCOHOL

P — PORK

PB — PLANT BASED

Please notify our service colleagues if you have any known food allergies or intolerance.
Our food is prepared in an environment where peanuts / nuts and other allergens are handled.

pasta

Linguine vongole (G)

Clams, chili, garlic, olive oil, parsley

Calamarata frutti di mare (G)

Calamari, mussels, shrimps, clams, octopus, cherry tomato

Orecchiette pesto Trapanese (G/PB/N)

Rustic passata, almond, pistachio, basil, mint

Raviolone (G/D)

Spinach, ricotta cheese, tomato sauce

Lasagnetta al ragu (G/D)

Beef short rib ragu, tomato, pecorino, olive oil

secondi pesce carne

Aragosta Riva (G/D)

Poached lobster, panzanella, Catalan sauce

Pesce del giorno

Grilled fish fillet, fresh lemon

Grigliata di pesce

Grilled fish fillet, prawn, calamari, octopus, scallops

Pollo alla birra (D/A)

Grilled chicken breast, beer zabaglione, potatoes

Cotoletta Milanese (G/D)

250g breaded veal cutlet, pimento sauce

Tagliata di manzo (D)

250g grilled ribeye, arugula, parmesan, cherry tomato

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contorni

Patate al forno (D)

Baked potatoes, rosemary, garlic

Verdure grigliate (PB)

Mix grilled vegetables

Insalata verde (D)

Green salad, olive oil, balsamic

dolci

Riva-Misu (G/D/N)

Coffee, savoiardi biscuit, cocoa, mascarpone

Torta della nonna (G/D/N)

Pinenut, orange custard, corn starch pastry

Pistacchio & Amarena (G/D/N)

Italian layer cake, yogurt mousse, cherry jelly

Babà Napoletano (G/D/A)

Sponge cakes drenched in rum syrup, lemon sorbet

Formaggi misti (G/D/N)

Selection of cheese, lavash bread

Gelato & Sorbetto (D)

Selection of the day - per scoop

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