

WINE & FOOD EXPERIENCE

6 COURSES

PROSECCO CANEVA EXTRA BRUT

Veneto

100% Glera

KING PRAWN BRUSCHETTA

Chilli mayonnaise & toasted ciabatta

Paired with:

Bianchetto del Metauro Crespaia

100% Bianchetto

PIZZETTA PICCANTE

Spicy salame, 'nduja, pepper, mozzarella, parsley & chill

Paired with:

Traminer Aromatico I Magredi

100% Traminer

ARANCINI WITH TALEGGIO CHEESE Ⓥ

Saffron & peas

Paired with:

Greco di Tufo Nativ

100% Greco

BRESAOLA

Air-dried beef, rocket & pecorino cheese

Paired with:

Château Hermitage St Martin Ikon

60% Grenache, 40% Cinsault

PIZZETTA MARGHERITA Ⓥ

Mozzarella, tomato & fresh basil

Paired with:

Pinot Nero Bericanto

100% Pinot Nero

ARANCINI WITH SPICY CALABRIAN SAUSAGE

Pecorino cheese & mozzarella

Paired with:

Montepulciano VignaMadre

100% Montepulciano

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team.

Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available at rivablu.co.uk/allergens. A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Detailed calorie information is available on request.

Do you have
any allergies?
Scan this code



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ITALIAN RESTAURANT & BAR