

A TASTE OF SOUTHERN ITALY

Our menu encapsulates the taste of southern Italy. Take a trip to the Amalfi Coast and discover the finest ingredients of our dishes that create the perfect recipe for Riva Blu's authentic, modern, Italian experience.



DA DIVIDERE

OLIVE MARINATE	£5.50
Gaeta & Nocellara olives, chilli, garlic & oregano	
PANE FINO ALL'AGLIO	
Focaccia-style fresh garlic & parsley	£6.50
Tomato & basil	£7.50
Mozzarella & smoked provola cheese	£8.00

SALUMI E FORMAGGI	£27.75
Artisan Italian deli sharing board: Parma ham, Coppa di Parma, bresaola, salami Napoli, buffalo mozzarella, Parmesan, buffalo ricotta, olives, sun-dried tomatoes, chargrilled artichokes, served with a selection of freshly-baked bread	

PANE DELLA CASA	£5.95
Sundried tomato & black olive focaccia, ciabatta, cheese grissini, served with basil pesto	

SCARPETTA CON SALSA DI POMODORO	£9.75
Freshly baked Italian bread served with a warm San Marzano tomato, garlic & fresh basil sauce	

ANTIPASTI

BRUSCHETTA AL POMODORO	£8.25
Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta	

CALAMARI	£10.25
Courgette, red pepper & garlic mayonnaise	

BRUSCHETTA GAMBERONI	£11.50
Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta	

CARPACCIO	£14.00
Seared sliced beef fillet, Venetian dressing & rocket salad	

BURRATA PUGLIESE	£13.50
Fresh Puglian burrata, basil pesto & grilled Italian vegetable salad served with toasted ciabatta	

TARTARE DI TONNO	£14.00
Yellowfin tuna, fennel, chives & olive tapenade served with crispy Sardinian flat bread	

CROSTINI MISTI	£12.00
Tomato & basil, 'nduja & buffalo mozzarella, whipped ricotta, anchovy & caper, mortadella & pistachio pesto	

FRITTI

FRITTATINA NAPOLETANA	£8.75
Pasta & béchamel fritters, Italian roast ham, peas, basil pesto & rocket	

ARANCINI	£9.75
Crispy truffle risotto balls, smoked provola & truffle mayonnaise	

POLPETTINE DI MELANZANE	£8.75
Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil	

INSALATE

TRICOLORE	£14.75
Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil	

CAESAR	£16.75
Chargrilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing	

CAPRESE	£15.50
Buffalo mozzarella, heritage mixed variety tomatoes, spicy red pepper pesto, fresh basil & toasted sourdough	

PASTA Gluten free pasta available

PACCHERI AL PESTO DI PEPERONI	£14.50
Vine ripened tomatoes, burrata cream, grilled peppers, pine nuts, chilli & fresh basil	

PACCHERI ARRABBIATA	£13.75
Tomato, garlic & chilli sauce, flat leaf parsley	

PACCHERI ALLA NORMA	£15.75
Fried aubergine, tomato, spicy 'nduja, basil & ricotta salata	

Paccheri are large pasta tubes traditionally served in Campania

LINGUINE FRUTTI DI MARE	£21.50
Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli sauce	

LINGUINE GAMBERONI	£18.75
King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn	

LINGUINE ALLE VONGOLE	£18.50
Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli, garlic & flat leaf parsley	

SPAGHETTI ALLA CARBONARA	£16.50
Pork cheek guanciale, free range egg, matured Italian cheese, cream & flat leaf parsley	

RAVIOLI AL GRANCHIO	£19.75
Devonshire crab, chilli, lemon, basil, shellfish butter & fresh tomato	

RAVIOLI AI PORCINI E TARTUFO	£17.50
Porcini mushroom & truffle, white wine butter sauce, tarragon	

TAGLIATELLE BOLOGNESE	£16.50
Slow cooked beef ragù, matured Italian cheese & flat leaf parsley	

LASAGNE	£16.25
Slow cooked beef ragù, tomato & matured Italian cheese & basil	

SECONDI PIATTI

MARE

ORATA AL FORNO	£29.25
Whole roasted sea bream, vine ripened tomatoes, Leccino olives, garlic & rosemary potatoes	

TONNO ALLA GRIGLIA	£27.00
Grilled yellowfin tuna, vine ripened tomatoes, capers, Leccino olives, chilli, basil & lemon	

BRANZINO ALLA SCAPECE	£23.75
Pan-fried sea bass, fried courgette, mint, garlic & lemon sauce	

GAMBERI ROSSI	£28.50
Wild red king prawns, tomato, garlic & chilli sauce, served with toasted sourdough	

TERRA

POLLO ALLA GRIGLIA	£23.50
Marinated & chargrilled boneless half chicken served with grilled vegetables, roast potatoes & 'nduja butter	

POLPETTE PICCANTI	£17.50
Beef & pork meatballs, tomato, chilli & basil sauce, served with toasted sourdough	

COSTOLETTE DI AGNELLO	£29.50
Grilled lamb cutlets, pancetta, fennel, honey, lemon & rosemary dressing	

SCALOPPINA DI VITELLO	£29.75
Pan-fried veal, lemon butter sauce, capers & flat leaf parsley	

MACELLERIA

We source the finest grass fed Angus & Hereford beef from world class farms and producers, including the very best of Argentina & the British Isles.

BISTECCA	
Sirloin 275g	£29.25

COSTATA	
Ribeye 275g	£30.50

FILETTO	
Fillet 225g	£38.00

Served with fries and your choice of sauce: Peppercorn, Gorgonzola or 'Nduja butter

PIZZA NAPOLETANA

Experience the authentic taste of Naples with our own 'Biga' dough created by our very own Master Baker, Davide Argentino.

MORTADELLA	£15.50
DOP mortadella, pistachio pesto, burrata cream & fresh basil	

CALABRESE VEGANA	£14.00
Roasted pepper pesto, Calabrian chilli ve-du-ya, red onion, vegan mozzarella & fresh basil	

PICCANTE	£16.00
San Marzano tomato, spicy salami, 'nduja, pepper, mozzarella, parsley & chilli	

NAPOLETANA	£15.50
White base, Italian sausage, friarielli, smoked provola & chilli	

PROSCIUTTO DI PARMA	£16.75
DOP Parma ham, rocket pesto, vine ripened tomatoes, burrata cream, Parmigiano Reggiano & fresh basil	

CAPRICCIOSA	£15.50
San Marzano tomato, ham, smozzarella, mushrooms & olives	

MARGHERITA	£14.00
San Marzano tomato, mozzarella, tomato & fresh basil	

FIorentina	£15.50
San Marzano tomato, spinach, free range egg, mozzarella & matured Italian cheese	

CALZONE NAPOLETANO	£15.50
Folded pizza stuffed with ricotta, San Marzano tomato, mozzarella & salami Napoli	

SALSETTA	£2.00
House dips	

SPICY CALABRESE MAYO, TRUFFLE MAYO, GARLIC AIOLI, HOT HONEY, BASIL PESTO

CONTORNI All sides £5.00 each

PATATINE FRITTE	
Potato fries	
<i>Add truffle & Parmesan £1.75</i>	

BROCCOLI	
Tenderstem, chilli & garlic	

SPINACI	
Garlic baby spinach	

PATATE AL FORNO	
Garlic & rosemary roast potatoes	

ZUCCHINE SCAPECE	
Fried courgette, garlic, chilli & mint, topped with toasted almonds	

ZUCCHINE FRITTE	
Courgette fries	

INSALATA DELLA CASA	
Mixed leaves, tomatoes, cucumber & vinaigrette	

RUCOLA E PARMIGIANO	
Rocket & Parmesan salad, balsamic dressing	

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 calorie information is available on request. Countries of origin are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our fish & shellfish dishes.

Vegetarian Vegan Our Favourites

Allergens & Calories
Scan this code



DOLCI

BABÀ NAPOLETANO (V) Rum soaked sponge cake, Chantilly cream & raspberries	£8.75	DELIZIA AL LIMONE (V) Limoncello soaked sponge & Chantilly cream	£8.75
TIRAMISÚ Coffee, amaretto soaked sponge, mascarpone & cocoa powder	£8.75	TORTA ALLA NUTELLA (V) Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut	£8.75
PANNA COTTA Vanilla cream, summer berries, fresh mint & crushed amaretti	£8.75	AFFOGATO (V) Amaretti, espresso & vanilla ice cream	£7.50
TORTINO AL CIOCCOLATO (V) Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti	£8.75	CIOCCOLATTINI (V) Chocolate ganache flavoured with Frangelico	£5.75

TIRAMISÚ AL LIMONE 🍋 Serves 2 £15.25
A twist on the classic made fresh at the table using Amalfi limoncello cream, served with chilled Amalfi limoncello

GELATI E SORBETTI

All of our ice cream & sorbet is produced by Cheshire Farm Ice Cream. The fresh milk that makes their award-winning ice cream, is sourced from the cows that graze the fields around the Cheshire plains.

Your choice of 3 scoops Served with a mini almond wafer cone £7.75

VANILLA (V)	LIMONCELLO (V)
CHOCOLATE (V)	HONEYCOMB (V)
NUTELLA (V)	AMALFI LEMON SORBET (VG)
MINT CHOC CHIP (V)	VEGAN VANILLA (VG)

DIGESTIF

COCKTAILS

BOULEVARDIER Maker's Mark Bourbon with Campari & Antica Formula	£10.75	VANILLA ESPRESSO MARTINI Absolut vanilla vodka & Borghetti coffee liqueur with fresh espresso	£10.50
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VINI DOLCI

PASSITO TERRE SICILIANE CANTINE VINCI 100% Zibibbo	100ml £6.00	500ml £19.00
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AMARI

FERNET BRANCA	£5.75	AMARO AVERNA	£5.75
AMARO MONTENEGRO	£5.75	BRANCA MENTA	£6.75
CYNAR	£5.50	AMARO DEL CAPO	£6.25

CAFFÈ E TÈ

ESPRESSO	£3.25 / £3.75	FLAT WHITE	£4.00
MACCHIATO	£3.50 / £4.00	CAFFÈ LATTE	£4.00
AMERICANO	£3.50	HOT CHOCOLATE	£4.25
CAPPUCCINO	£4.00	SELECTION OF TEAS	£3.25

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BAMBINI

UNDER THE AGE OF 11

PASTA

- SPAGHETTI BOLOGNESE** £8.50
Slow cooked beef ragù & matured Italian cheese
- SPAGHETTI CARBONARA** £8.50
Free range eggs, pancetta & matured Italian cheese
- SPAGHETTI POMODORO** (VG) £8.50
Cherry tomato sauce

MAINS

- FRESH COD NUGGETS** £9.50
Breaded & fried, served with fries
- POLPETTE** £9.50
Beef & pork meatballs, tomato & basil sauce, served with toasted sourdough

SOFT DRINKS

- FIZZY ITALIAN FRUIT SODAS** £3.50
Orangeade
Lemonade
Grapefruit
- FRESH ORANGE JUICE** £3.50
- MORE JUICES** £2.75
Apple | Pear
Pineapple | Pink Grapefruit
Cranberry & Raspberry
Mango & Passion fruit

PIZZA

- MARGHERITA** (V) £7.25
Mozzarella & tomato
- PEPPERONI** £8.00
Salami Napoli, mozzarella & tomato
- GARLIC BREAD** (V) £5.25
Mozzarella & smoked provola cheese
- CREATE YOUR OWN PIZZA** £8.00
Don't know what to have? Why don't you create your own pizza? All of our pizzas come with a tomato base, please tick your choice of toppings and hand to your server.

TOPPINGS (Choose up to three)

- Chicken
- Ham
- Pepperoni
- Mozzarella cheese (V)
- Peppers (V)
- Spinach (V)
- Mushrooms (V)
- Basil (V)
- Olives (V)



KIDS ACTIVITY PACKS

We have created an extra special friend to keep your little ones entertained, whilst you dine. Meet Riva, the lynx. They will take your mini-mes on a fun mix of challenge, mindfulness and education. Turn the menu over to have some fun with Riva.

DESSERTS & ICE CREAM

- CHOCOLATE FONDANT** (V) £6.50
Chocolate sauce & vanilla ice cream
- ICE CREAM** (V) £4.50
Served with a homemade hazelnut cantuccini biscuit
(Vegan flavours available on request)

- SUNDAE BAR** £5.75
Build your own sundae from our selection of homemade ice creams, sauces and sweet treats!

Please choose your ice cream flavours and then tick your choice of accompaniments and hand to your server.

ICE CREAM (V) (Choose up to two)

- Vanilla
- Honeycomb
- Chocolate
- Nutella
- Mint chocolate chip
- Vegan vanilla

TOPPINGS (V) (Choose up to two)

- Jelly tots
- Sprinkles
- Skittles
- Marshmallows
- Chocolate buttons
- Chocolate flake

SAUCES (V) (Choose one)

- Nutella
- Raspberry
- Toffee
- Chocolate

One complimentary child's main course & ice cream when accompanied by a dining adult.

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(V) Vegetarian (VG) Vegan

Allergens & Calories
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VEGAN & VEGETARIAN

DA DIVIDERE

OLIVE MARINATE (VG) Gaeta & Nocellara olives, chilli, garlic & oregano	£5.50	SCARPETTA CON SALSA DI POMODORO (VG) Freshly baked Italian bread served with a warm San Marzano tomato, garlic & fresh basil sauce	£9.75
PANE FINO ALL'AGLIO Focaccia-style fresh garlic & parsley (VG)	£6.50	PANE DELLA CASA (V)	£5.95
Tomato & basil (VG)	£7.50	Sundried tomato & black olive focaccia, ciabatta, cheese grissini, served with basil pesto	
Mozzarella & smoked provola cheese (V)	£8.00		

ANTIPASTI & INSALATE

POLPETTINE DI MELANZANE (V) Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil	£8.75	ARANCINI (V) Crispy truffle risotto balls, smoked provola & truffle mayonnaise	£9.75
BURRATA PUGLIESE (V) Fresh Puglian burrata, basil pesto & grilled Italian vegetable salad served with toasted ciabatta	£13.50	CAPRESE (V) Buffalo mozzarella, heritage mixed variety tomatoes, spicy red pepper pesto, fresh basil & toasted sourdough	£15.00
BRUSCHETTA AL POMODORO (VG) Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta	£8.25	TRICOLORE (V) Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil	£14.75

PASTA

RAVIOLI AI PORCINI E TARTUFO (V) Porcini mushroom & truffle, white wine butter sauce, tarragon	£17.50	SPAGHETTI CON POMODORO (VG) Vine ripened tomatoes, garlic & basil	£13.25
PACCHERI ARRABBIATA (VG) Tomato, garlic & chilli sauce, flat leaf parsley	£13.75	GNOCCHI SORRENTINA (V) Potato dumplings, buffalo mozzarella, tomato, chilli & basil	£13.75
SPAGHETTI CONTADINA (VG) Mushroom & vegetable ragu, tomato & flat leaf parsley	£13.75	PACCHERI AL PESTO DI PEPERONI (V) Vine ripened tomatoes, burrata cream, grilled peppers, pine nuts, chilli & fresh basil <i>Vegan option available</i>	£14.50

PIZZA NAPOLETANA

CALABRESE VEGANA (VG) Roasted pepper pesto, Calabrian chilli ve-du-ya, red onion, vegan mozzarella & fresh basil	£14.00	FIorentina (V) San Marzano tomato, spinach, free range egg, mozzarella & matured Italian cheese	£15.00
MARGHERITA (V) San Marzano tomato, mozzarella, tomato & fresh basil <i>Vegan option available</i>	£14.00	CALZONE (V) Folded pizza stuffed with ricotta, San Marzano tomato, & mozzarella	£14.75
MARINARA (VG) San Marzano tomato, garlic, oregano & basil	£9.50		

CONTORNI All sides £5.00 each

PATATINE FRITTE (V) Potato fries	PATATE AL FORNO (VG) Garlic, sage & rosemary	INSALATA DELLA CASA (VG) Mixed leaves, tomatoes, cucumber & vinaigrette
BROCCOLI (VG) Chilli & garlic	ZUCCHINE FRITTE (V) Courgette fries	INSALATA ALLA RUCOLA (V) Rocket & matured cheese, balsamic dressing
SPINACI (VG) Garlic baby spinach	ZUCCHINE SCAPECE (VG) Fried courgette, garlic, chilli & mint, topped with toasted almonds	

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

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Do you have any allergies?
Scan this code

