

ITALIAN

RIVA
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RESTAURANT & BAR

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A TASTE OF SOUTHERN ITALY

MAIN
MENU

DA DIVIDERE

Sharing Appetisers

OLIVE VG	6.00	TAGLIERE MISTO Small 15.50 Large 30.00
Gaeta & Nocellara olives, chilli, garlic & oregano		<i>All the good things in life... served with a selection of freshly baked bread:</i>
PANE		Prosciutto di Parma, bresola, mortadella, salame
Hand stretched garlic bread		Napoli, mozzarella di bufala, ricotta di bufala,
Focaccia-style with rosemary VG	7.00	Pecorino Romano
Tomato & basil VG	8.00	
Mozzarella & smoked provola V	9.00	SCARPETTA VG
		10.00
FOCACCIA VG NEW	6.00	Sweet tomato & garlic sauce made using the finest tomatoes grown in the rich volcanic soil of San Marzano. Served with freshly baked bread for the art of 'scarpetta'
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt		

FRITTO MISTO

Classic seafood appetiser, lightly fried & served to share...

Calamari, wild red prawns, red mullet, king prawns & whitebait with confit garlic mayonnaise, chilli & lemon mayonnaise

30.00

ANTIPASTI

Starters

BRUSCHETTA POMODORO VG	9.50	SOUTHERN STAPLES
Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil		<i>Take your tastebuds on a backstreet tour of Naples with authentic, hidden gems loved by locals.</i>
CALAMARI	11.50	CAPRESE BURRATA V NEW
Courgette, red pepper & confit garlic aioli		14.00
BRUSCHETTA GAMBERONI	13.00	Apulian creamy mozzarella, roasted red pepper & chilli pesto, heritage tomatoes, basil
Toasted sourdough, pan-fried king prawns & chilli mayonnaise		FRITTATINA CACIO E PEPE
CARPACCIO	15.00	10.50
Thinly sliced raw beef, classic Italian dressing, rocket, crispy capers & Pecorino Romano		Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano, black pepper
ARANCINI V	10.50	
Crispy truffle risotto balls, smoked provola & Italian cheese sauce		
CAPELANTE	16.50	
Pan-seared king scallops, confit garlic, red chilli & parsley butter		



OUR STORY

Step through the doors of Riva Blu and onto the teal-tinted shores of the Southern Italian coast. You've arrived. So, sit back and let us serve you a taste of La Dolce Vita.

We believe in sourcing responsibly, and where possible, we always do. Sometimes our menu just calls for deliciously fresh ingredients from Italy itself. Whether that's our freshly bottled limoncello or meats and spices, our menu features the best British and Italian ingredients.

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PASTA & RISOTTO

Gluten free pasta available on request

LINGUINE GAMBERONI Wild red prawn, king prawns, vine-ripened tomatoes, chilli & garlic	20.50	FETTUCCINE ORTOLANA  Mushroom & vegetable ragu, tomato & flat leaf parsley	15.50
SPAGHETTI CARBONARA Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley	17.00	GNOCCHI AL RAGÙ Neapolitan sausage ragù, tomato, smoked provola & fresh basil	17.00
FETTUCCINE BOLOGNESE Slow-cooked beef ragù, tomato, matured Italian cheese & basil	17.00	RISOTTO GAMBERONI Creamy Arborio rice, wild red prawn, king prawns, lemon, samphire & flat leaf parsley	21.00
RIGATONI ARRABBIATA  Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	15.50	SCIALATIELLI FRUTTI DI MARE Fresh pasta ribbons with mussels, clams, calamari, tomato, garlic & chilli	23.00
LASAGNE Slow-cooked beef ragù, tomato, matured Italian cheese & basil	17.00		

SECONDI

Mains

BRANZINO Pan-fried sea bass, tomato, lemon, black olive & basil	29.50	SPIEDINI DI PESCE Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon	29.00
TONNO GRIGLIATO  Grilled yellow fin tuna, Neapolitan peperonata, olives, capers & pine nuts	28.00	POLLO ALLA GRIGLIA Grilled chicken breast, Amalfi lemon, rosemary, garlic, rocket	23.50
MERLUZZO Atlantic cod fillet, spicy Calabrian sausage & tenderstem broccoli <i>Can be served without pork</i>	26.00	TAGLIATA DI MANZO  Grilled 225g Sirloin steak, semi dried tomato, rocket, aged balsamic, Parmigiano Reggiano	34.00
POLPETTE Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough	19.00	RIBEYE 275G Dry aged British native breed, served with fries and peppercorn sauce	35.00
POLLO PARMIGIANA  Crispy fried breaded chicken, mozzarella, fresh basil & tomato spaghetti	25.00	FILLET 225G British native breed, served with fries and peppercorn sauce	40.00
PARMIGIANA MELANZANE  Fried layers of aubergine, tomato, smoked provola, mature Italian cheese & basil pesto	17.00		

 Vegetarian  Vegan  New Season Dishes

PIZZA NAPOLETANA

Gluten free pizza base available on request

DIAVOLA San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley	16.50	PROSCIUTTO DI PARMA White base, DOP Parma ham, Italian cheese & truffle cream, rocket & Pecorino Romano	17.50
CAPRICCIOSA San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	16.00	CALZONE Folded pizza stuffed with ricotta, San Marzano tomato, mozzarella & salami Napoli	17.50
MARGHERITA  San Marzano tomato, mozzarella, tomato & fresh basil <i>Vegan option available</i> 	14.50	ADD A HOUSE DIP:	
		GARLIC AIOLI	2.00
		HOT HONEY	2.00
		SPICY MAYONNAISE	2.00

INSALATE

Salads

CAESAR Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons <i>A light Caesar dressing is available on request</i>	17.50	ARANCIA   Orange, fennel, Italian leaves, citrus dressing, black olive crumb	12.00
BARBABIETOLA   Salt baked heritage beetroot, ricotta, Italian leaves, chopped roasted hazelnut & Italian cheese dressing	13.50	PROSCIUTTO Parma ham, buffalo mozzarella, Parmesan, Italian leaves, spinach, semi-dried tomatoes, honey mustard dressing, apple & balsamic glaze	17.50
TRICOLORE  Buffalo mozzarella, heritage mixed variety tomatoes, avocado, basil pesto & fresh basil	15.00	BURRATA   Creamy Apulian mozzarella, green beans, semi-dried cherry tomatoes, walnuts, lemon dressing	16.00

ADD TO ANY SALAD: Ricotta 2.50 | Chicken breast 4.00 | King prawns 4.50

CONTORNI

Sides

PATATINE FRITTE  Potato fries <i>Add truffle & Pecorino 1.75</i>	5.50	INSALATA MISTA  Mixed leaves, tomatoes, cucumber & vinaigrette	5.50
ZUCCHINE FRITTE  Courgette fries	5.50	SPINACI  Garlic baby spinach	5.50
BROCCOLI  Tenderstem, chilli & garlic	5.50	PATATE AL FORNO  Roast potatoes & onions, garlic, rosemary	5.50

DOLCI

Desserts

PANNA COTTA Amalfi lemon cream, berry compote & amaretti biscuits	9.50
TIRAMISÚ Coffee, amaretto soaked sponge, mascarpone & cocoa powder	9.50
SEMIFREDDO  Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries	9.50
TORTINO AL CIOCCOLATO  Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti	9.50
AFFOGATO  Amaretti, fresh espresso & vanilla ice cream	8.00
CIOCCOLATINI  Chocolate ganache flavoured with Frangelico	6.00

AMORE AMALFI
Satisfy your senses with these classics from the Amalfi Coast and experience the true essence of Italian indulgence. La Dolce Vita...

ZEPPOLA 	9.50
The Queen of Neapolitan pastries, a soft choux bun, with vanilla cream & Amarena cherry	
DELIZIA AL LIMONE 	10.00
Our twist on the signature Amalfi coast dessert; limoncello & mascarpone cream filling, vanilla sponge, soft lemon centre	
TIRAMISU AL PISTACCHIO	10.00
Pistachio, coffee, amaretto soaked sponge & mascarpone	

GELATI E SORBETTI

Your choice of 3 scoops, served with a mini almond wafer cone | 8.00

VANILLA 	HONEYCOMB 
CHOCOLATE 	AMALFI LEMON SORBET 
NUTELLA 	PLANT BASED VANILLA 
MINT CHOC CHIP 	

 Vegetarian  Vegan **NEW** New Season Dishes

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. Traces of shell & bones may be present in some of our fish & shellfish dishes.

Allergens & Calories
Scan this code

