

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...

PIZZA & DRINK FOR £10

Offer includes one pizza and a choice of any soft drink, glass of prosecco or a pint of Moretti.

Offer is available everyday until 6pm. T&Cs apply.

@RIVABLURESTaurants
RIVABLU.CO.UK



DA DIVIDERE

Sharing Appetisers

OLIVE 	5.50	PANE	
Gaeta & Nocellara olives, chilli, garlic & oregano		Hand stretched garlic bread	
		Focaccia-style with rosemary 	6.75
		Tomato & basil 	7.95
		Mozzarella & smoked provola 	8.75

ANTIPASTI

Starters

BRUSCHETTA POMODORO 	9.25
Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil	
CALAMARI	11.25
Courgette, red pepper & confit garlic aioli	
BRUSCHETTA GAMBERONI	12.75
Toasted sourdough, pan-fried king prawns & chilli mayonnaise	
ARANCINI 	9.95
Crispy truffle risotto balls, smoked provola & Italian cheese sauce	

SOUTHERN STAPLES

Take your tastebuds on a backstreet tour of Naples with authentic, hidden gems loved by locals.

CAPRESE BURRATA  NEW	14.00
Apulian creamy mozzarella, roasted red pepper & chilli pesto, heritage tomatoes, basil	
FRITTATINA CACIO E PEPE	9.95
Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano, black pepper	

PASTA & RISOTTO

Gluten free pasta available on request

LINGUINE GAMBERONI	19.75	GNOCCHI AL RAGÙ	15.95
Wild red prawn, king prawns, vine-ripened tomatoes, chilli & garlic		Neapolitan sausage ragù, tomato, smoked provola & fresh basil	
SPAGHETTI CARBONARA	16.50	GNOCCHI SORRENTINA 	14.95
Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley		Buffalo mozzarella, slow-cooked tomato sauce & basil	
FETTUCCINE BOLOGNESE	16.50	RISOTTO GAMBERONI	19.75
Slow-cooked beef ragù, tomato, matured Italian cheese & basil		Creamy Arborio rice, wild red prawn, king prawns, lemon, samphire & flat leaf parsley	
RIGATONI ARRABBIATA 	14.95	SCIALATIELLI FRUTTI DI MARE	21.95
Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley		Fresh pasta ribbons with mussels, clams, calamari, tomato, garlic & chilli	
LASAGNE	16.50		
Slow-cooked beef ragù, tomato, matured Italian cheese & basil			

 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.

INSALATE

Salads

CAESAR	17.50
Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons	

A light Caesar dressing is available on request

BARBABIETOLA 	13.50
NEW	
Salt baked heritage beetroot, ricotta, Italian leaves, chopped roasted hazelnut & Italian cheese dressing	

TRICOLORE 	15.00
Buffalo mozzarella, heritage mixed variety tomatoes, avocado, basil pesto & fresh basil	

ARANCIA  NEW	12.00
Orange, fennel, Italian leaves, citrus dressing, black olive crumb	

PROSCIUTTO	17.50
Parma ham, buffalo mozzarella, Parmesan, Italian leaves, spinach, semi-dried tomatoes, honey mustard dressing, apple & balsamic glaze	

BURRATA  NEW	16.00
Creamy Apulian mozzarella, green beans, semi-dried cherry tomatoes, walnuts, lemon dressing	

ADD TO ANY SALAD:

RICOTTA	2.50
CHICKEN BREAST	4.00
KING PRAWNS	4.50

PIZZA NAPOLETANA

Gluten free pizza base available on request

DIAVOLA	15.95	PROSCIUTTO DI PARMA	16.95
San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley		White base, DOP Parma ham, Italian cheese & truffle cream, rocket & Pecorino Romano	

MARGHERITA 	14.00	CAPRICCIOSA	15.50
San Marzano tomato, mozzarella, tomato & fresh basil		San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	
Vegan option available 			

CALZONE	16.75	ZUCCHINE AL TARTUFO 	15.75
Folded pizza stuffed with ricotta, San Marzano tomato, mozzarella & salami Napoli		White base, truffle cream, vegan mozzarella-style cheese, courgette ribbons, chestnut mushrooms, chilli & basil	

BURRATA	16.50	ADD A HOUSE DIP:	
Apulian creamy mozzarella, roasted red pepper & chilli pesto, nduja, pistachio & fresh basil		GARLIC AIOLI	2.00
		HOT HONEY	2.00
		SPICY MAYONNAISE	2.00

CONTORNI

Sides

PATATINE 	5.25	INSALATA MISTA 	5.50
Fries Add truffle & Pecorino 1.75		Mixed leaves, tomatoes, cucumber & vinaigrette	
ZUCCHINI FRITTE 	5.50	PATATE AL FORNO 	5.50
Courgette fries		Roast potatoes & onions, garlic, rosemary	
BROCCOLI 	5.50		
Tenderstem, chilli & garlic			

DOLCI

Desserts

PANNA COTTA	8.95	TORTINO AL CIOCCOLATO 	8.95
Amalfi lemon cream, berry compote & amaretti biscuits		Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti	

TIRAMISÙ	8.95
Coffee, amaretto soaked sponge, mascarpone & cocoa powder	

AFFOGATO 	7.50
Amaretti, fresh espresso & vanilla ice cream	

GELATI E SORBETTI	7.95
Your choice of 3 scoops, served with a mini almond wafer cone. Choose from: Vanilla  , Chocolate  , Nutella  , Mint choc chip  , Honeycomb  , Amalfi lemon sorbet  , Plant based vanilla 	

AMORE AMALFI

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

DELIZIA AL LIMONE 	9.50
Our twist on the signature Amalfi coast dessert; limoncello & mascarpone cream filling, vanilla sponge, soft lemon centre	

Allergens & Calories
Scan this code



SPARKLING	125ml	Bottle
TEMPIO PROSECCO EXTRA DRY <i>Veneto, Italy</i>	9.25	38.50
PROSECCO ROSÉ, SERENA 1881 <i>Veneto, Italy</i>	9.75	40.50
STEINBOCK ALCOHOL-FREE RIESLING SPARKLING <i>Germany</i>	9.00	29.00
CHAMPAGNE		Bottle
CASTELNAU CHAMPAGNE BRUT <i>Champagne, France</i>		61.50
MOËT & CHANDON BRUT IMPÉRIAL <i>Épernay, France</i>		98.00
WHITE WINE	175ml	Bottle
SASSOLINO BIANCO <i>Tuscany, Italy</i>	7.00	25.00
TERRE DEL NOCE CHARDONNAY DELLE DOLOMITI <i>Dolinitis, Italy</i>	8.50	29.00
STEMMARI GRILLO, SICILIA <i>Sicily, Italy</i>	9.50	34.50
TROVATI IGT PINOT GRIGIO, MEZZACRONOA <i>Dolimitis, Italy</i>	9.50	37.50
SAUVIGNON BLANC BASALTIK <i>Alto Adige, Italy</i>		41.00
ROCCA LEONI FALANGHINA, VILLA MATILDE <i>Campania, Italy</i>		43.75
RED WINE	175ml	Bottle
SASSOLINO ROSSO <i>Tuscany Italy</i>	7.00	25.00
VIALETTO NEGROAMARO <i>Puglia, Italy</i>	8.00	27.50
ANGELO MONTEPULCIANO D'ABRUZZO <i>Abruzzo, Italy</i>	9.00	33.00
BARDOLINO PIETRO <i>Veneto, Italy</i>	10.50	45.50
LA PIUMA CHIANTI <i>Tuscany, Italy</i>		35.00
CODICI MASSERIE PRIMITIVO <i>Puglia, Italy</i>		46.50
ROSÉ WINE	175ml	Bottle
PIENO SUD ROSATO, IGT PUGLIA <i>Puglia, Italy</i>	7.50	25.75
SESSOLA PINOT GRIGIO ROSÉ <i>Puglia, Italy</i>	9.50	32.00
CALAFURIA NEROAMARO ROSATO, TORMARESCA <i>Puglia, Italy</i>		46.00

MALFY GIN & TONIC		
Each Malfy gin is given its own unique garnish to accentuate the botanical signature - accompanied by your choice of Fever-Tree tonic.		
Select from classic, light, Sicilian lemon, elderflower or Mediterranean		
MALFY ORIGINALE <i>Piemonte</i> Lime	8.50	
MALFY LIMONE <i>Piemonte</i> Lemon & basil	8.50	
MALFY ROSA <i>Piemonte</i> Pink grapefruit & strawberry	8.50	
MALFY ARANCIA <i>Piemonte</i> Orange & pink grapefruit	8.50	
Spirits are 25ml unless 50ml is stated or requested.		
SIGNATURE & CLASSICS COCKTAILS		
VIOLET & HIBISCUS MOJITO Havana Club 3yr rum, lime, William Fox hibiscus syrup, violet liqueur & hibiscus flower	11.75	
MARGARITA Altos Plata tequila, lime, triple sec & sugar	12.00	
AMALFI ME Absolut Mango vodka, Aperol with passion fruit, pineapple & lime	10.75	
ESPRESSO MARTINI Absolut vanilla vodka & Borghetti coffee liqueur with fresh espresso	10.75	
PORN STAR MARTINI Absolut vanilla vodka with passion fruit liqueur, pineapple, lemon & a shot of Prosecco	13.00	
APERITIVO COCKTAILS		
NEGRONI Campari, Malfy Originale gin & Hotel Starlino Rosso	11.00	
CAMPARI SPRITZ Campari with Prosecco & soda	10.00	
APEROL SPRITZ Aperol with Prosecco & soda	10.00	
HUGO SPRITZ Hotel Starlino elderflower with Prosecco & soda	10.00	
ITALICUS SPRITZ Italicus Bergamot liqueur & Prosecco	10.50	
ZERO ALCOHOL COCKTAILS		
BORN-AGAIN PORN STAR Clean G non-alcoholic aperitif, passion fruit, pineapple, vanilla & a shot non-alcoholic sparkling wine	8.25	
RASPBERRY & HIBISCUS NO-JITO Raspberry, cranberry, lime & dried hibiscus flower	8.25	
TAKE ME SOUTH Mango & pineapple with passion fruit & lime	7.25	
BEER	Half	Pint
MORETTI <i>Udine</i> 4.6%	3.75	6.25
MORETTI SHANDY <i>Udine</i> 4.6%	3.75	6.25
PERONI NASTRO AZZURRO <i>Pavia</i> 5.0% <i>(Gluten free also available)</i>	5.75	
PERONI CAPRI CITRUS <i>Pavia</i> 4.2%	5.75	
MENABREA <i>Piemonte</i> 4.8%	6.25	
MORETTI ZERO <i>Udine</i> 0.0%	5.25	
All bottles & cans of beer are 330ml unless stated otherwise.		

SPIRITS		
NON-ITALIAN GIN Bombay Sapphire	5.00	WHISKEY Jameson 5.00 Jack Daniel's 5.25 Maker's Mark 5.25 Woodford Reserve 5.25
VODKA Absolut 4.85 Absolut Mango 5.00 Absolut Vanilia 5.00		COGNAC Courvoisier VS 5.00
TEQUILA & MEZCAL Altos Plata 5.50 Tequila Rose 5.50		AMARI Amaro Averna 4.50 Fernet Branca 4.50
RUM Bacardi Coconut 5.00 Havana Club 3yr 5.25 Havana Club Cuban Spiced 5.50		LIQUEURS Amalfi Limoncello 4.75
Spirits are 25ml unless 50ml is stated or requested.		
MINERALS & JUICES		
ITALIAN SODAS San Pellegrino Aranciata 330ml 3.95 San Pellegrino Limonata 330ml 3.95 San Pellegrino Pompelmo (Grapefruit) 330ml 3.95 Crodino 175ml 4.25		
JUICES Fresh orange 250ml 4.25 Johnsons orange 250ml 4.25 Apple 200ml 3.75 Pineapple 200ml 3.75 Cranberry & Raspberry 200ml 3.75 Mango & Passion fruit 200ml 3.75		
FEVER-TREE RANGE Lemonade, Ginger Ale, Soda Tonics; Indian, light	200ml 3.50	
COCA-COLA / COKE ZERO / DIET-COKE	330ml 4.25	
APPLETISER	275ml 4.25	
WATER San Pellegrino / Acqua Panna	500ml 3.75 750ml 5.25	
COFFEE & TEA		
ESPRESSO	3.25 / 3.75	
MACCHIATO	3.50 / 4.00	
AMERICANO	4.00	
CAPPUCCINO	4.00	
FLAT WHITE	4.00	
CAFFÈ LATTE	4.00	
CAFFÈ MOCHA	4.25	
SELECTION OF TEAS	3.25	
Alternative milks are available on request		
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