

ITALIAN

RIVA
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RESTAURANT & BAR

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RESTAURANT



MAIN
MENU

DA DIVIDERE

Sharing Appetisers

OLIVE VG NEW	6.00	GARLIC BREAD	
Pitted Gordal olives, marinated with guindilla chillies		Focaccia-style with rosemary VG	7.00
		Tomato & basil VG	8.00
		Mozzarella & smoked provola V	9.00
FOCACCIA VG	6.00		
Freshly baked focaccia, extra virgin olive oil & Maldon sea salt			
TAGLIERE MISTO	Small 16.00 Large 31.00		
<i>All the good things in life... served with a selection of freshly baked bread:</i>			
Prosciutto di Parma, bresaola, mortadella, salame Napoli, mozzarella di bufala, ricotta di bufala, Pecorino Romano			
		RIVA RECOMMENDS	
		SCARPETTA VG	10.00
		Sweet tomato & garlic sauce, served with freshly baked bread. Using the finest tomatoes grown in the rich volcanic soil of San Marzano, the art of 'scarpetta' is to mop up the sauce until the plate is clean.	

ANTIPIASTI

Starters

BRUSCHETTA POMODORO VG	9.75	CALAMARI	12.00
Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil		Courgette, red pepper & confit garlic aioli	
BRUSCHETTA GAMBERONI	13.50	PROSCIUTTO DI PARMA NEW	12.50
Toasted sourdough, pan-fried king prawns & chilli mayonnaise		DOP Parma ham, truffle ricotta & walnuts	
TRICOLORE V	Small 11.00 Large 15.50	FRITTO MISTO	15.00
Buffalo mozzarella, heritage mixed variety tomatoes, avocado, basil pesto & fresh basil		Classic seafood appetiser, lightly fried calamari, red mullet, king prawns & whitebait with confit garlic mayonnaise	
CARPACCIO	15.50	PASTA E FAGIOLI V NEW	8.00
Thinly sliced raw beef, classic Italian dressing, rocket, crispy capers & Pecorino Romano		Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini	
ARANCINI V	11.00	BURRATA V NEW	14.50
Crispy truffle risotto balls, smoked provola & Italian cheese sauce		Apulian creamy mozzarella, cavolo nero & almond pesto, smoked almonds & crispy kale	

RIVA RECOMMENDS

Our frittatina bring the spirit of Naples to your table; crispy, golden pasta fritters reinvented with rich Italian flavours.

FRITTATINA CARBONARA NEW	11.00	FRITTATINA CACIO E PEPE	11.00
Deep fried pasta fritter, guanciale, Pecorino & black pepper in a pasta & béchamel fritter		Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano, black pepper	



THE STORY OF: SCARPETTA

Scarpetta isn't a dish, it's a ritual.

Here, we honour it with our signature sauce, made fresh daily with the finest San Marzano tomatoes.

In Italy, we call it *fare la scarpetta*; 'making the little shoe.'

It's the moment you take a piece of bread and sweep the last of the sauce from your plate.

No rules, no cutlery. Just respect for good food and nothing wasted. It's not just a habit, it's a compliment to the chef.

A sign the meal was made with love. And eaten the way it should be.

Try it today and discover the ritual for yourself...

SHARE YOUR RITUAL
@RIVABLURESTaurants

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	17.00	ZUCCHINE E TARTUFO White base, truffle cream, mozzarella, courgette ribbons, chestnut mushrooms, chilli & basil <i>Vegan option available</i>	15.50
CAPRICCIOSA San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	16.50	CALZONE Folded pizza stuffed with ricotta, San Marzano tomato, smoked provola & salami Napoli	18.00
MARGHERITA San Marzano tomato, mozzarella, tomato & fresh basil <i>Vegan option available</i>	15.00	ADD A HOUSE DIP:	
PROSCIUTTO DI PARMA White base, DOP Parma ham, Italian cheese & truffle cream, rocket & Pecorino Romano	18.00	GARLIC AIOLI	2.00
		HOT HONEY	2.00
		SPICY MAYONNAISE	2.00

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

SECONDI

Mains

RIVA RECOMMENDS		CAESAR SALAD Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons <i>A light Caesar dressing is available on request</i>	18.00
POLPETTE DELLA NONNA Nonna approved and made with love. Slow-cooked meatballs in a rich tomato, chilli & basil sauce, served with toasted sourdough. One bite & you're home.	19.50	POLLO ALLA GRIGLIA Marinated half chicken, lemon, rosemary, aged balsamic, semi-dried tomatoes & rocket	24.00
BRANZINO Baked sea bass, pistachio butter, lemon & chives	30.50	PARMIGIANA MELANZANE Fried layers of aubergine, tomato, smoked provola, mature Italian cheese & basil pesto	17.50
TONNO GRIGLIATO Grilled yellow fin tuna, Neapolitan peperonata, olives, capers & pine nuts	29.00	STEAKS	
MERLUZZO Atlantic cod fillet, spicy Calabrian sausage & tenderstem broccoli <i>Can be served without sausage</i>	27.00	TAGLIATA DI MANZO Grilled 225g Sirloin steak, semi-dried tomato, rocket, aged balsamic, Parmigiano Reggiano	34.00
ORATA Whole roasted sea bream, vine ripened tomatoes, Leccino olives, garlic & rosemary potatoes	34.00	RIBEYE 275G Dry aged British native breed, served with fries & peppercorn sauce	35.00
SPIEDINI DI PESCE Grilled seafood skewers; line caught tuna, king scallops, king prawns, with courgette, basil, chilli & lemon	30.00	FILLET 225G British native breed, served with fries & peppercorn sauce	40.00
POLLO PARMIGIANA Crispy fried breaded chicken, mozzarella, fresh basil & tomato spaghetti	26.00	GRAIN FED RIBEYE 350G Black Angus breed, served with fries & peppercorn sauce	55.00

PASTA & RISOTTO

Gluten free pasta available on request

RIVA RECOMMENDS

ORECCHIETTE AL RAGÙ 17.50
A twist on the Neapolitan classic, cooked in a white sauce with Neapolitan sausage, porcini mushroom cream, leeks & white wine, served with Orecchiette "little ear" pasta; perfect for holding all the flavour.

LINGUINE GAMBERONI Wild red prawn, king prawns, vine-ripened tomatoes, chilli & garlic	21.00	RIGATONI ARRABBIATA Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	16.00
LINGUINE FRUTTI DI MARE Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli sauce	24.00	LASAGNE Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & basil	17.50
LINGUINE TRIGLIE Red mullet, baby plum tomato, chilli, garlic & parsley	19.00	LASAGNE CONTADINA Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil	17.50
SPAGHETTI CARBONARA Traditional recipe, free range egg, guanciale & Pecorino Romano	17.50	GNOCCHI SORRENTINA Buffalo mozzarella, slow-cooked tomato sauce & basil	16.50
FETTUCCINE BOLOGNESE Slow-cooked beef ragù, tomato, matured Italian cheese & basil	17.50	GNOCCHI AL RAGÙ Neapolitan sausage ragù, tomato, smoked provola & fresh basil	17.50
FETTUCCINE ORTOLANA Mushroom & vegetable ragù, tomato & flat leaf parsley	16.00	RISOTTO AI FUNGHI Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley	16.50
		RISOTTO GAMBERONI Creamy Arborio rice, wild red prawn, king prawns, lemon, samphire & flat leaf parsley	21.75

CONTORNI

Sides

PATATINE FRITTE Potato fries <i>Add truffle & Pecorino 1.75</i>	5.75	RUCOLA E PECORINO Rocket & Pecorino Romano salad, vinaigrette	5.75
PURE DI PATATE Mashed potato <i>Add truffle 1.75</i>	5.75	SPINACI Garlic baby spinach	5.75
ZUCCHINE FRITTE Courgette fries	5.75	INSALATA MISTA Mixed leaves, tomatoes, cucumber & vinaigrette	5.75
BROCCOLI Tenderstem, chilli & garlic	5.75	PATATE AL FORNO Roast potatoes & onions, garlic, rosemary	5.75

Vegetarian Vegan New Season Dishes

DOLCI

Desserts

PANNA COTTA NEW Set vanilla cream, amarena cherries & amaretti biscuit	9.75	AFFOGATO V Amaretti, fresh espresso & vanilla ice cream	8.00
TIRAMISÚ Coffee, amaretto soaked sponge, mascarpone & cocoa powder	9.75	ZEPPOLA V The Queen of Neapolitan pastries, a soft choux bun, with vanilla cream & Amarena cherry	9.75
SEMIFREDDO V Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries	9.75	DELIZIA AL LIMONE V Our twist on the signature Amalfi coast dessert; limoncello & mascarpone cream filling, vanilla sponge, soft lemon centre	10.00
TORTINO AL CIOCCOLATO V Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti	9.75	TIRAMISU AL PISTACCHIO Pistachio, coffee, amaretto soaked sponge & mascarpone	10.00

GELATI E SORBETTI

Your choice of 3 scoops, served with a mini almond wafer cone | 8.50

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

DOPO CENA

After-Dinner Drinks

AMALFI LIMONCELLO 25ml	5.00	AMARO DEL CAPO 35ml	6.00
CAZCABEL COFFEE TEQUILA 25ml	5.00	ESPRESSO MARTINI Absolut vodka & coffee liqueur with fresh espresso	11.00
AMARETTO 25ml	4.50		

V Vegetarian **VG** 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
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