

ITALIAN

RIVA  
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RESTAURANT & BAR

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RIVA  
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MAIN  
MENU

ITALIAN  
RIVA  
RESTAURANT

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...

@RIVABLURESTAURANTS  
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## DA DIVIDERE

Sharing Appetisers

<b>OLIVE</b> (V) (NEW) 6.00   Pitted Gordal olives, marinated with guindilla chillies	
<b>GARLIC BREAD</b> Focaccia-style with rosemary (V) 7.00 Tomato & basil (V) 8.00 Mozzarella & smoked provola (V) 9.00	<b>SCARPETTA</b> (V) 10.00 Sweet tomato & garlic sauce, served with freshly baked bread. Using the finest tomatoes grown in the rich volcanic soil of San Marzano.

## ANTIPASTI

Starters

<b>BRUSCHETTA POMODORO</b> (V) 9.50 Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil	<b>TRICOLORE SALAD</b> (V) Buffalo mozzarella, heritage mixed variety tomatoes, avocado, basil pesto & fresh basil Small 10.50 Large 15.00
<b>CALAMARI</b> 11.50 Courgette, red pepper & confit garlic aioli	<b>CAESAR SALAD</b> Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons Small 11.00 Large 17.50
<b>FRITTATINA CARBONARA</b> (NEW) 10.50 Deep fried pasta fritter, guanciale, Pecorino & black pepper in a pasta & béchamel fritter	<b>PASTA E FAGIOLI</b> (V) (NEW) 8.00 Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini
<b>BRUSCHETTA GAMBERONI</b> 13.00 Toasted sourdough, pan-fried king prawns & chilli mayonnaise	<b>BURRATA</b> (V) (NEW) 14.50 Apulian creamy mozzarella, cavolo nero & almond pesto, smoked almonds & crispy kale
<b>ARANCINI</b> (V) 10.50 Crispy truffle risotto balls, smoked provola & Italian cheese sauce	<b>FRITTATINA CACIO E PEPE</b> 10.50 Deep fried Neapolitan mac & cheese, smoked provola, Pecorino Romano, black pepper
<b>PROSCIUTTO DI PARMA</b> (NEW) 12.50 DOP Parma ham, truffle ricotta & walnuts	

## PIZZA NAPOLETANA

Gluten free pizza base available on request

<b>DIAVOLA</b> 16.50 San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley	<b>PROSCIUTTO DI PARMA</b> 17.50 White base, DOP Parma ham, Italian cheese & truffle cream, rocket & Pecorino Romano
<b>MARGHERITA</b> (V) 14.50 San Marzano tomato, mozzarella, tomato & fresh basil   <i>Vegan option available</i> (V)	<b>CAPRICCIOSA</b> 16.00 San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives
<b>BURRATA</b> 16.50 Apulian creamy mozzarella, roasted red pepper & chilli pesto, nduja, pistachio & fresh basil	<b>CALZONE</b> 17.50 Folded pizza stuffed with ricotta, San Marzano tomato, mozzarella & salami Napoli
<b>ZUCCHINE E TARTUFO</b> (V) 15.50 White base, truffle cream, mozzarella, courgette ribbons, chestnut mushrooms, chilli & basil <i>Vegan option available</i> (V)	<b>ADD A HOUSE DIP:</b> <b>GARLIC AIOLI</b> 2.00 <b>HOT HONEY</b> 2.00 <b>SPICY MAYONNAISE</b> 2.00

## PASTA & RISOTTO

Gluten free pasta available on request

<b>LINGUINE GAMBERONI</b> 20.50 Wild red prawn, king prawns, vine-ripened tomatoes, chilli & garlic	<b>RIGATONI ARRABBIATA</b> (V) 15.50 Slow-cooked tomato & chilli sauce, garlic & flat leaf parsley	<b>LASAGNE</b> 17.00 Slow-cooked beef ragù, béchamel, tomato, matured Italian cheese & basil
<b>LINGUINE FRUTTI DI MARE</b> 23.25 Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli	<b>ORECCHIETTE AL RAGÙ</b> (NEW) 17.00 A twist in the Neapolitan classic, cooked in a white sauce with Neapolitan sausage, porcini mushroom cream, leeks & white wine, served with Orecchiette "little ear" pasta.	<b>LASAGNE CONTADINA</b> (V) (NEW) 17.00 Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil
<b>LINGUINE TRIGLIE</b> (NEW) 18.50 Red mullet, baby plum tomato, chilli, garlic & parsley	<b>RISOTTO AI FUNGHI</b> (V) (NEW) 16.50 Creamy Arborio rice, wild porcini & chestnut mushrooms, white truffle oil, flat leaf parsley	<b>GNOCCHI SORRENTINA</b> (V) 16.00 Buffalo mozzarella, slow-cooked tomato sauce & basil
<b>FETTUCCINE BOLOGNESE</b> 17.00 Slow-cooked beef ragù, tomato, matured Italian cheese & basil	<b>RISOTTO GAMBERONI</b> 21.00 Creamy Arborio rice, wild red prawn, king prawns, lemon, samphire & flat leaf parsley	<b>GNOCCHI AL RAGÙ</b> 17.00 Neapolitan sausage ragù, tomato, smoked provola & fresh basil

## SPECIALITÀ DELLA CASA

Riva Favourites

<b>RIVA CHEESEBURGER</b> (NEW) 18.00 Beef patty, spicy relish, cheese, lettuce, tomato, onion, gherkin, on a brioche bun with fries	<b>POLLO PARMIGIANA</b> (NEW) 24.00 Crispy fried breaded chicken, mozzarella, fresh basil & tomato spaghetti	<b>POLPETTE</b> (NEW) 19.00 Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough
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## CONTORNI

Sides

<b>PATATINE</b> (V) 5.50 Fries   <i>Add truffle &amp; Pecorino 1.75</i>	<b>INSALATA MISTA</b> (V) 5.50 Mixed leaves, tomatoes, cucumber & vinaigrette	<b>BROCCOLI</b> (V) 5.50 Tenderstem, chilli & garlic
<b>PURE DI PATATE</b> (V) 5.50 Mashed potato   <i>Add truffle 1.50</i>	<b>PATATE AL FORNO</b> (V) 5.50 Roast potatoes & onions, garlic, rosemary	<b>RUCOLA E PECORINO</b> 5.50 Rocket & Pecorino Romano salad, vinaigrette
<b>ZUCCHINE FRITTE</b> (V) 5.50 Courgette fries		

(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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