

## OUR FAVOURITE WINES FROM LAKE GARDA

The sunny southern slopes from the Alps to Venice grow some of Italy's most charming wines - cool nights and sunny days produce a simultaneously elegant and familiar varieties.

### — VINI BIANCHI —

2021 Bianco di Custoza, Farina, Pedemonte . . . . .	0.1l	4.50	· 0.75l	29.00
2021 BIO Chardonnay, Gorgo, Custoza . . . . .	0.1l	4.90	· 0.75l	32.00
2021 Pinot Bianco, Colli Euganei, Padua . . . . .	0.1l	4.80	· 0.75l	29.00
2019 BIODYN Pinot Grigio Lignum, Fidora, Civranetta . . . . .	0.1l	7.80	· 0.75l	55.00
2020 BIODYN Pinot Grigio Civranetta, Fidora, Civranetta . . . . .			0.75l	39.00
2022 BIO Lugana, Catulliano, Pratello . . . . .	1.5l	87.00	· 0.75l	44.00
2021 Soave Vigna Cengelle, Mainente, Soave . . . . .	0.1l	5.40	· 0.75l	35.00
2020 BIO Soave La Rocca, Pieropan, Soave . . . . .			0.75l	79.00
2020 Custoza Superiore Ca del Magro, Mt. del Frá, Sommacampagna . . . . .			0.75l	45.00
2021 BIO Garganega Camporengo, Le Fraghe, Cavaion Veronese . . . . .			0.75l	38.00
2021 Garganega Capitel Croce, Anselmi, Monforte d'Alpone . . . . .			0.75l	59.00
2021 Bianco Secco, Quintarelli, Negrar . . . . .			0.75l	109.00

### — VINI ROSSI —

2021 BIO Cabernet Sauvignon & Franc, Colli Euganei, Padua . . . . .	0.1l	4.90	· 0.75l	32.00
2021 Bardolino, Monte del Frá, Sommacampagna . . . . .	0.1l	4.90	· 0.75l	32.00
2019 Rosso Veneto Appassimento, Farina, Pedemonte . . . . .	0.1l	5.50	· 0.75l	35.00
2018 Corvina Veronese Lena, Mt. del Frá, Somma . . . . .	0.1l	6.90	· 0.75l	39.00
2016 Amarone Valpolicella Cavolo, Brigaldara, San Pietro . . . . .	0.1l	14.50	· 0.75l	99.00
2016 Valtellina Superiore (Nebbiolo), Dirupi, Valtellina . . . . .	0.1l	11.50	· 0.75l	79.00
2019 Valpolicella Superiore Maternigo, Tedeschi, Pedemonte . . . . .			0.75l	59.00
2015 Valpolicella Superiore Mt. Lodoletta, Dal Forno, Cell. d'Illassi . . . . .			0.75l	169.00
2015 Valpolicella Superiore, Quintarelli, Negrar . . . . .			0.75l	199.00
2021 Gropello del Garda Classico, Cantrina, Bedizzole . . . . .			0.75l	55.00
2020 BIO Valpolicella Classico, Cà la Bionda, Valgatara . . . . .			0.75l	49.00
2020 Valpolicella Ripasso, Bertani, Bedizzole . . . . .			0.75l	49.00
2014 Spezia (Cabernet Sauvignon & Merlot), Maculan, Breganze . . . . .			0.75l	45.00
2020 Rosso Veneto Primofiore, Quintarelli, Negrar . . . . .			0.75l	119.00
2016 BIO Amarone Valpolicella Classico, Cà la Bionda, Valgatara . . . . .			0.75l	129.00
2004 Amarone della Valpolicella, Bertani . . . . .			0.75l	429.00
2007 Amarone della Valpolicella, Bertani . . . . .			0.75l	349.00
2009 Amarone della Valpolicella, Bertani . . . . .			0.75l	369.00

### — VINO ROSATO —

2021 Chiaretto Bardolino, Cavallina, Sommacampagna . . . . .	0.1l	5.50	· 0.75l	35.00
2021 BIODYN Molinara Anfora Rosé Agathe . . . . .			0.75l	55.00

Corte Sant'Alda, Mezzane di Sotto

### — BOLLICINE —

Spumante DRU EL CRÙ Extra Dry, Drusian, Veneto . . . . .	0.1l	6.50	· 0.75l	42.00
Franciacorta - Berlucchi Satèn . . . . .	0.1l	12.90	· 0.75l	79.00
Franciacorta - Berlucchi Rosé . . . . .			0.75l	89.00
2021 Filanda Rosé Spumante Brut Riserva . . . . .	0.1l	8.90	· 0.75l	58.00



### LUNCH SPECIAL

<b>Lunch Special (12 p.m. – 3 p.m.)</b> . . . . .	12.50
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Monday to Friday, changing daily, with a small salad

### — STUZZICHINI —

<b>3 Pezzi</b> . . . . .	7.50
<b>5 Pezzi</b> . . . . .	12.50

### — APERITIVI CLASSICI —

<b>Virgin Americano</b> . . . . .	6.00
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Undone Bitter, Undone Vermouth, San Bitter, Soda, Orange

<b>Virgin Hugo</b> . . . . .	6.00
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Elderflower Syrup, Lime, Fever Tree Ginger Ale, Mint

<b>Aperol/Campari Spritz</b> . . . . .	9.00
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Aperol or Campari, Frizzante, Soda, Orange

<b>Capri Spritz</b> . . . . .	9.00
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Limoncello, Frizzante, Fever Tree Bitter Lemon, Lemon, Mint

<b>Hugo</b> . . . . .	9.00
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Elderflower Syrup, Frizzante, Soda, Lime, Mint

<b>Riva Royal</b> . . . . .	13.00
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Crème de Cassis, Franciacorta Berlucchi Satèn, Lemon Zest

<b>Riva Spritz</b> . . . . .	9.00
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San Bitter, Gin with Blood Orange, Frizzante, Lime, Mint

<b>Spritz di Classe</b> . . . . .	9.00
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Italicus, Amarena Syrup, Frizzante, Fever Tree Tonic Water, Blueberries, Lemon

<b>Amalfi</b> . . . . .	9.00
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Campari, Grapefruit Juice, Fever Tree Bitter Lemon, Orange

<b>Negroni</b> . . . . .	11.50
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Gin, Campari, Antica Formula Carpano Vermouth, Orange Zest

<b>Americano</b> . . . . .	9.50
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Soda, Campari, Antica Formula Carpano Vermouth, Orange

<b>Sbagliato</b> . . . . .	10.50
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Prosecco, Campari, Antica Formula Carpano Vermouth, Lemon Zest

<b>Negrowskij</b> . . . . .	11.00
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Vodka, Campari, Antica Formula Carpano Vermouth, Orange Zest

<b>Boulevardier</b> . . . . .	11.50
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Whiskey, Campari, Antica Formula Carpano Vermouth, Orange Zest

— RIVA CUCINA —

ANTIPASTI	<b>Carpaccio di Manzo</b> .....	16.50
	Wafer-thin slices of fillet of beef with rocket & parmesan cheese	
	<b>Insalata al Scoglio</b> .....	16.50
	Octopus, marinated olives, celery, carrots & potato cubes	
	<b>Antipasto misto vegetariano</b> .....	14.50
PASTA	A selection of our most beautiful vegetable antipasti	
	<b>Buffalo mozzarella D.O.P.</b> .....	14.50
	with warm San Marzano tomatoes, basil & olive oil	
	<b>Vitello Tonnato</b> .....	15.50
	Wafer-thin slices of veal, tuna cream & apple capers	
PINS	<b>Insalata Nicoise</b> .....	16.50
	Leaf salad with tuna, marinated vegetables, boiled egg & red onions	
	<b>Insalata con Formaggio di Capra</b> .....	14.50
	Salad leafs, goat cheese, blueberries, pomegranate seeds & aubergine	
	<b>Insalata Pollo e Ceci</b> .....	15.00
PASTA	Lettuce, fried chicken breast, tomatoes & roasted chickpeas	
	<b>Penne all'arrabiata</b> .....	13.50
	with Nduja Salsiccia, prepared according to a classic Italian recipe	
	<b>Tagliatelle al Ragù</b> .....	15.50
	Gently braised meat ragù with a dash of white wine & fresh rosemary	
PINS	<b>Tagliatelle Funghi</b> .....	14.00
	with fried mushrooms, white wine, pecorino & parsley	
	<b>Risotto alla zafferano</b> .....	19.00
	with ground saffron threads, white wine & parmesan	with a king prawn + 5.90
	<b>Pinsa Parma</b> .....	13.50
PINS	tomato sugo, Parma ham, rocket, cherry tomatoes & Grana Padano	
	<b>Pinsa Calabrese</b> .....	13.50
	spicy salami from Calabria, Leccino olives, oven peppers & Fior di Latte	
	<b>Pinsa Formaggio di Capra</b> .....	12.50
	goat cheese, grilled aubergine, dried tomatoes, basil & blueberry confit	
PINS	<b>Pinsa Antipasti</b> .....	13.00
	marinated grilled vegetables, piccadilly tomatoes, vegetable chips & grana padano	
	<b>Pinsa Vitello Tonato</b> .....	14.00
	Tomato sauce, veal slices, tuna cream, rocket, capers, basil & sun-dried tomatoes	
	<b>Lasagne Calabrese</b> .....	16.00
CARNE E VEGI	with braised meat ragù, spicy salami & fior di latte	
	<b>Saltimbocca alla romana</b> .....	24.00
	Veal slices with Parma ham, sage, demiglace & white wine	
	<b>Parmigiana di Melanzane</b> .....	17.00
	Eggplant casserole, gratinated with parmesan, mozzarella, stewed tomatoes and basil	
		with gently braised meat ragù + 5.50

— DOLCE —

<b>Tiramisù</b> .....	5.90
Savoiarde Bisquit, Coffee, Kahlua, Mascarpone	
<b>Crema Catalana</b> .....	6.50
freshly au gratin with a wonderful orange scent	
<b>Crema al Limone</b> .....	6.50
a higher form of panna cotta with blueberries & pistachios	
<b>Torta del Giorno</b> .....	4.90
Italian Cake of the Day	

— CAFFÈ —

Espresso	2.60
Espresso Macchiato	2.80
Doppio	4.50
Doppio Macchiato	4.70
Cappuccino	3.50
Latte Macchiato	3.60
Caffè Crema	3.30
Caffè Corretto	4.20
Flat White Caffè	4.80
Eilles Tee	4.50
Assam, Darjeeling, green tea, fruit tea, herbal tea, fresh mint	

— BIBITE —

Plose Acqua Minerale	0.5l	5.50 / 0.75l	7.90
naturale or frizzante			
Plose Chinotto	0.25l		4.20
Plose Limonata	0.25l		4.20
Plose Aranciata	0.25l		4.20
San Bitter	0.098l		3.90
Crodino	0.098l		3.90
Coca Cola (light/zero)	0.25l		4.20

— BIRRA —

Moretti	0.2l	3.40
Peroni non alcoholic	0.33l	4.20

If you have any questions about allergens and additives, please contact our service staff.

OPENING HOURS

Mo-Thu 11:30 a.m. – 12:00 a.m. / Thu-Fri 11:30 a.m. – 1:00 a.m. / Sat 9:00 a.m. – 1:00 a.m.