



## CAFFÈ

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|--|------|
| Espresso .....   | 2.90 |
| Espresso Doppio .....  | 4.70 |
| Espresso Macchiato .....   | 3.10 |
| Espresso Doppio Macchiato .....                                    | 4.90 |
| Cappuccino .....   | 3.80 |
| Latte Macchiato .....  | 3.90 |
| Caffè Crema .....  | 3.60 |
| Caffè Corretto .....   | 4.50 |
| Flat White Caffè .....   | 5.20 |
| Eilles Tea .....   | 4.50 |
| Assam, Darjeeling, green tea, fruit tea,<br>herbal tea, fresh mint |      |

Espresso Martini ..... 14.50

## LIQUORI

|                          |      |
|--------------------------|------|
| Averna .....             | 5.00 |
| Cynar .....              | 5.00 |
| Fernet Branca .....      | 5.00 |
| Ramazotti .....          | 5.00 |
| Limoncello .....         | 5.90 |
| Frangelico .....         | 5.00 |
| Amaro Del Capo .....     | 5.00 |
| Amaro Montenegro .....   | 5.00 |
| Sambuca .....            | 5.00 |
| Baileys .....            | 5.00 |
| La Vecchia Romagna ..... | 5.00 |



## IL TEAM DEL RIVA BAR CONSIGLIA

### Riva Spritz

Aperol | Orange juice | Sanbitter | Frizzante | Orange zest  
9.00

### Vodka Berry

Grey Goose Vodka | Frizzante | Lemon | Cherry Blossom Syrup | Apple | Berries  
14.50

### Passion Martini

Grey Goose Vodka | Frizzante | Passion Fruit | Mango | Vanilla  
16.00

## STUZZICHINI

Stuzzichini are small, savoury snacks from Italy that are traditionally served with aperitifs to stimulate the appetite and often accompany a drink. They originate from Italian food culture and vary depending on the region and season.

1 Pezzo 2.50 | 3 Pezzi 7.50 | 6 Pezzi 12.50

### Parmigiana

Aubergine | mozzarella | tomato

### Porchetta

Porchetta | rosemary | artichoke cream

### Anchovy

Anchovies | red onions | cime di rapa cream

### Gorgonzola

Gorgonzola cream | walnuts | orange marmalade

### Parma

Grana cheese cream | rocket salad | parma ham

### Tonno

Tuna cream | dried tomatoes | rocket

### Polpo

Octopus | Parsley | Paprika cream

### Salsiccia

Sausage | Tomatoes | Parmesan

ANTIPASTI & INSALATA

|   |       |
|---|-------|
| <b>Carpaccio "Cipriani"</b> .....   | 16.00 |
| Rocket, Parmesan & cherry tomatoes  |       |
| <b>Caprese alle pesche</b> .....  | 13.50 |
| Grilled peach, mint, lemon & burrata  |       |
| <b>Insalata di polpo</b> .....  | 16.50 |
| Olives, celery, red onions, carrots & potatoes  |       |
| <b>Fagioli e scampi</b> .....   | 14.50 |
| White beans cream, scampi, pickled onions, lemon & tomatoes                               |       |
| <hr/>   |       |
| <b>Insalata con formaggio di capra (v)</b> .....  | 14.50 |
| Leafy salads, goat cheese, blueberries, pomegranate seeds & aubergine from the pizza oven |       |
| <b>Insalata pollo e ceci</b> .....  | 15.00 |
| Leafy salads, roasted chicken breast, antipasti vegetables & roasted chickpeas            |       |
| <b>Panzanella (v)</b> .....   | 14.50 |
| Toasted bread, tomatoes, cucumber, basil, rocket & mozzarella                             |       |

PASTA & PARMIGIANA

|  |       |
|--|-------|
| <b>Penne all'arrabbiata (v)</b> .....                                      | 12.50 |
| with tomatoes, parsley & chili peppers from Apulia                         |       |
| <b>Paccheri al pesto (v)</b> .....   | 13.50 |
| with basil pesto, lemon zest & a hint of chili pepper                      |       |
| <b>Fettuccine al ragù</b> .....  | 16.50 |
| Slow-braised meat ragù with a splash of white wine & fresh rosemary        |       |
| <b>Fettuccine Mare</b> .....   | 18.50 |
| Scampi, mussels, white wine, cherry tomatoes, garlic & parsley             |       |
| <b>Parmigiana di melanzane (v)</b> .....                                   | 17.00 |
| Aubergine gratin topped with Parmesan, mozzarella, stewed tomatoes & basil |       |

PIZZA ALLA PALA

is a particularly light and airy pizza. It is baked from a very moist, slowly fermented dough, which makes Pizza alla Pala particularly easy to digest.

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|--|-------|
| <b>Caprese (v)</b> .....   | 13.50 |
| Burrata, tomato carpaccio & basil pesto  |       |
| <b>Antipasti (v)</b> .....   | 14.00 |
| marinated grilled vegetables, Piccadilly tomatoes, vegetable crisps, Grana Padano cheese & basil |       |
| <b>Formaggio di capra (v)</b> .....  | 14.50 |
| Goat cheese, grilled aubergine, sun-dried tomatoes, basil, blueberry confit & pomegranate seeds  |       |
| <b>Carciofi deluxe (v)</b> .....   | 15.50 |
| Fried & marinated artichokes, courgette, fior di latte, burrata & rocket                         |       |
| <b>Calabrese</b> .....   | 14.50 |
| Spicy salami from Calabria, Leccino olives, oven-roasted peppers & Fior di Latte cheese          |       |
| <b>Mortazza Bianca</b> .....   | 15.00 |
| Mortadella Bologna, Fior di Latte, Burrata & Sicilian pistachios                                 |       |
| <b>Parma e rucola</b> .....  | 16.00 |
| Parma ham, tomato sauce, rocket, datterini tomatoes & Grana Padano cheese                        |       |

DOLCE

|   |      |
|---|------|
| <b>Tiramisù</b> .....                           | 5.90 |
| Savoardi biscuits, coffee, Kahlua & mascarpone  |      |
| <b>Cheesecake</b> .....                         | 6.50 |
| Vanilla & marinated berries                     |      |
| <b>Torta al cioccolato</b> .....                | 6.50 |
| Homemade dark chocolate cake with vanilla sauce |      |
| <b>Fragole con mascarpone</b> .....             | 6.50 |
| Strawberries with mascarpone & pistachio        |      |