

RIVA Bar

## ILLY CRÈMA

Our velvety coffee ice cream  
– made from the unique illy Arabica blend

5.00

## DOLCE (DESSERTS)

**Tiramisù** ..... 5.90  
Savoiardi biscuit, coffee, Kahlua & mascarpone

**Caramel Crème** ..... 5.90  
Homemade caramel pudding with a soft caramel layer

**Peaches with rosemary** ..... 5.90  
Pickled peach halves, ricotta, honey & roasted nuts

**Cake of the Day** ..... 5.90  
Changing selection of Italian cakes

## CAFFÈ

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

## BIBITE (SOFT DRINKS)

Plose Acqua  
Minerale . . . 0.5l 5.50 / 0.75l 7.90  
still or sparkling  
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 (draft) ..... 0.2l · 3.40 | 0.4 · 6.80  
Peroni non alcoholic. .... 0.33l 4.20

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## STUZZICHINI (ITALIAN SNACKS)

Small, savory bites served with aperitivo –  
1 piece 2.50 € | 3 pieces 7.50 € | 6 pieces 12.50

### Parmigiana

Eggplant, San Marzano tomatoes & parmesan

### Tre Colori

Tomato pesto, burrata & basil

### Porchetta

Porchetta, rosemary & artichoke cream

### Sardelle

Anchovies, red onions & turnip greens cream

### Salsiccia

Turnip greens, chili & sausage cream

### Ragù

Traditional ragù, pecorino & tomato

### Uovo

Egg, San Marzano tomatoes & parsley

### Tonno

Tuna cream, sun-dried tomatoes & arugula

### Coppa

Vegetable cream, Coppa ham & artichoke

### Gorgonzola

Orange, walnut & gorgonzola

### Peperoni

Tomato pesto, arugula & peppers

### Caponata

Stewed vegetables, parmesan & parsley

### Parma

Parmesan cream, arugula & Parma ham

### Salmone

Smoked salmon, artichokes & capers

## ANTIPASTI / INSALATA (STARTERS & SALADS)

<b>Fagioli Hummus</b> . . . . .	15.00
Grilled veal skewers from the pizza oven with bean-chickpea cream, datterini tomatoes & herb gremolata	
<b>Vegetarian Antipasto</b> <sup>(v)</sup> . . . . .	14.50
Selection of grilled Italian vegetables	
<b>Vitello Tonnato</b> . . . . .	15.50
Pink roasted veal, tuna sauce, crispy capers, caper oil & sun-dried tomatoes	
<b>Grilled Octopus from the pizza oven</b> . . . . .	15.50
With bruschetta tomatoes, chickpea cream & basil pesto	
<b>Zucchine al Forno</b> . . . . .	14.50
Oven-baked zucchini with prawns, lemon oil & pomegranate seeds	
<b>Salumi affettati</b> . . . . .	14.50
Parma ham, freshly sliced mortadella, burrata, pizza bread & olives	
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<b>Panzanella - Bread Salad with Basil</b> <sup>(v)</sup> . . . . .	15.50
With arugula, fennel, cucumber, tomato, marinated red onions, croutons & burrata	
<b>Goat Cheese Salad</b> <sup>(v)</sup> . . . . .	14.50
Leaf salads, goat cheese, blueberries, pomegranate seeds & roasted eggplant	
<b>Chicken &amp; Chickpea Salad</b> . . . . .	15.00
Leaf salads, grilled chicken breast, marinated vegetables & roasted chickpeas	
<b>Caprese</b> . . . . .	13.50
San Marzano tomatoes, burratina, artichokes, olives & basil pesto	
<b>Summer Salad</b> . . . . .	14.00
Caramelized peach, mixed salad, blueberries, pomegranate, cherry tomatoes & burratina	
<b>Mediterranean Salad</b> . . . . .	14.00
Watermelon, cucumber, olives, mint, feta & lime olive oil	

## PASTA & PARMIGIANA

<b>Tagliatelle al Ragù</b> . . . . .	15.50
Slow-braised meat ragù with white wine & fresh rosemary	
<b>Penne all'arrabbiata</b> <sup>(v)</sup> . . . . .	12.50
With tomatoes, parsley & chili from Apulia	
<b>Trofie alla Genovese</b> <sup>(v)</sup> . . . . .	12.50
Genovese pesto with basil, olive oil, garlic, pine nuts, parmesan & ricotta	
<b>Parmigiana di Melanzane</b> . . . . .	17.00
Baked eggplant with tomato, mozzarella, parmesan & basil	

## PIZZA ALLA PALA

Light, airy pizza with slow-fermented dough  
– baked rectangular and served on a wooden board

<b>Caprese</b> <sup>(v)</sup> . . . . .	12.50
Burrata, tomato carpaccio & basil pesto	
<b>Antipasti</b> <sup>(v)</sup> . . . . .	13.00
Marinated grilled vegetables, tomatoes, veggie chips & Grana Padano	
<b>Formaggio di Capra</b> <sup>(v)</sup> . . . . .	13.50
Goat cheese, grilled eggplant, sun-dried tomatoes, basil & blueberry confit	
<b>Carciofi deluxe</b> <sup>(v)</sup> . . . . .	14.50
Fried & marinated artichokes, zucchini, Fior di Latte, burrata, arugula & black nuts	
<b>Calabrese</b> . . . . .	13.50
Spicy salami, olives, roasted peppers & Fior di Latte	
<b>Mortazza Bianca</b> . . . . .	14.50
Mortadella Bologna, Fior di Latte, burrata & Sicilian pistachios	
<b>Parma e rucola</b> . . . . .	14.00
Parma ham, tomato sauce, arugula, datterini tomatoes & Grana Padano	
<b>Salsiccia e Cime di Rapa</b> . . . . .	14.00
Tomato sauce, Nduja sausage with fennel seeds, turnip greens, marinated red onions & basil	
<b>Vitello tonnato</b> . . . . .	14.00
Veal, tuna sauce, anchovies, crispy capers, caper oil & sun-dried tomatoes	
<b>Smoked salmon</b> . . . . .	14.50
Smoked salmon, crème fraîche, lemon, trout caviar, fennel greens & chives	
<b>Summer White Pizza</b> . . . . .	13.50
Pancetta, caramelized peach, balsamic crème & basil	
<b>Riva White Pizza</b> . . . . .	13.50
Abate Fetel pear, ricotta, Coppa di Parma & arugula	
<b>Zucchini Flower Pizza</b> <sup>(v)</sup> . . . . .	14.00
Zucchini blossoms, mozzarella, ricotta, pomegranate & lemon	