

# RIVA Bar

## APERITIVI

### NON-ALCOHOLIC

**Virgin Americano** ..... 7.00  
Undone Bitter, Undone Vermouth, San Bitter, Soda, Orange

**Virgin Hugo** ..... 7.00  
Elderflower Syrup, Lime, Fever Tree Ginger Ale, Mint

**Aperol/Campari Spritz** ..... 9.00  
Aperol or Campari, Frizzante, Soda, Orange

**Capri Spritz** ..... 9.00  
Limoncello, Frizzante, Fever Tree Bitter Lemon, Lemon, Mint

**Hugo** ..... 9.00  
Elderflower Syrup, Frizzante, Soda, Lime, Mint

**Riva Royal** ..... 13.00  
Crème de Cassis, Franciacorta Berlucchi Saten, Lemon Zest

**Riva Spritz** ..... 9.00  
San Bitter, Gin with Blood Orange, Frizzante, Lime, Mint

**Spritz di Classe** ..... 9.00  
Italicus, Amarena Syrup, Frizzante, Fever Tree Tonic Water, Blueberries, Lemon

**Amalfi** ..... 9.00  
Campari, Grapefruit Juice, Fever Tree Bitter Lemon, Orange

**Negroni** ..... 11.50  
Gin, Campari, Antica Formula Carpano Vermouth, Orange Zest

**Americano** ..... 9.50  
Soda, Campari, Antica Formula Carpano Vermouth, Orange

**Sbagliato** ..... 10.50  
Prosecco, Campari, Antica Formula Carpano Vermouth, Lemon Zest

**Negrowskij** ..... 11.00  
Vodka, Campari, Antica Formula Carpano Vermouth, Orange Zest

**Boulevardier** ..... 11.50  
Whiskey, Campari, Antica Formula Carpano Vermouth, Orange Zest

## RIVA Bar DOLCE

**Tiramisu** ..... 5.90  
Savoardi Bisquit, Coffee, Kahlua, Mascarpone

**Coppa Amarena** ..... 6.50  
Ricotta cream with vanilla biscuit and amarena cherries

**Crema al Limone** ..... 6.50  
Panna cotta with strawberry sauce & pistachios

**Torta del Giorno** ..... 4.90  
Italian cake of the Day

## CAFFÈ

Espresso ..... 2.90

Espresso Doppio ..... 4.70

Espresso Macchiato ..... 3.10

Espresso Doppio Macchiato ..... 4.90

Cappuccino ..... 3.80

Cappuccino Doppio ..... 5.20

Latte Macchiato ..... 3.90

Latte Macchiato Doppio ..... 5.50

Caffè Crema Italiano ..... 3.60

Caffè Corretto ..... 4.50

Flat White Caffè ..... 5.20

Illy Crema klein ..... 2.90

Illy Crema groß ..... 5.00

Eilles Tea ..... 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 oder 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

## RIVA Bar

### LUNCH SPECIALS

(12 p.m. - 3 p.m.)  
Monday to Friday, changing daily

<b>Pinsa / Pasta</b> with a small salad	12.50
<b>Carne</b> with a small salad	14.50

### STUZZICHINI

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

### ANTIPASTI

<b>Carpaccio di Manzo</b> .....	16.50
wafer-thin slices of fillet of beef with rocket & parmesan cheese	
<b>Insalata di Polpo</b> .....	16.50
Octopus, marinated olives, celery, carrots & potato cubes	
<b>Antipasto misto vegetariano</b> .....	14.50
a selection of our most beautiful vegetable antipasti	

### INSALATA

<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 leaves, goat cheese, blueberries, pomegranate seeds & aubergine	
<b>Insalata Pollo e Ceci</b> .....	15.00
Lettuce, fried chicken breast, tomatoes & roasted chickpeas	

### PASTA

<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	
<b>Tagliatelle Funghi</b> .....	14.00
with fried mushrooms, white wine, pecorino & parsley	
<b>Risotto alla Milanese</b> .....	19.00
with ground saffron threads, white wine & parmesan	with king prawn + 5.90

### PINSA

<b>Pinsa Parma</b> .....	13.50
Parma ham, tomato sugo, 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	
<b>Pinsa Antipasti</b> .....	13.00
marinated grilled vegetables, piccadilly tomatoes, vegetable chips & grana padano	
<b>Pinsa Vitello Tonato</b> .....	14.00
thin veal slices, tuna cream, rocket, capers, tomato sauce, basil & sun-dried tomatoes	

### CARNE E VEGI

<b>Lasagne Calabrese</b> .....	17.00
with braised meat ragù, spicy salami & Fior di Latte	
<b>Parmigiana di Melanzane</b> .....	17.00
Eggplant casserole, gratinated with parmesan, mozzarella, stewed tomatoes and basil	with gently braised meat ragù + 5.50

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