

**DOLCE**

<b>Tiramisù</b> ..... 5.90 Savoardi biscuits, coffee, Kahlua & mascarpone
<b>Cannoli Siciliani</b> ..... 5.90 Crispy Sicilian pastries filled with ricotta and candied fruit
<b>Caramel Crème</b> ..... 5.90 Homemade caramel cream with a melt-in-the-mouth caramel layer
<b>Torta del giorno</b> ..... 5.90 assorted Italian cakes

**CAFFÈ**

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, herbal tea, fresh mint

**BIRRA**

Peroni on tap ..... 0.3l 4.50
Peroni non-alcoholic ..... 0.3l 4.50

**BIBITE**

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 (zero) . . . . . 0.25l 4.20

**IL TEAM DEL RIVA BAR CONSIGLIA**

**Riva Spritz**  
Aperol | Orange juice | Sanbitter | Frizzante | Orange zest  
9.00

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

**Passion Martini**  
Grey Goose Vodka | Passion Fruit | Mango | Vanilla | Sparkling  
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>Salumi affettati</b> .....	14.50
Parma ham, freshly sliced mortadella, burrata, pizza bread & olives	
<b>Vitello Tonnato</b> .....	15.50
Pink roasted veal, tuna sauce, crispy baked capers, caper oil & sun-dried tomatoes	
<b>Insalata di polpo</b> .....	16.50
Olives, celery, red onions, carrots & potatoes	
<b>Blood orange carpaccio</b> .....	15.00
Blood oranges, burratina cheese, basil, caramelised red onions & olives	
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<b>Insalata con formaggio di capra<sup>(v)</sup></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>Insalata Tonno</b> .....	16.00
Leaf salad, tuna, caramelised onions, fagioli bianchi, olives & sun-dried tomatoes	

## PASTA & PARMIGIANA

<b>Penne all'arrabbiata <sup>(v)</sup></b> .....	12.50
with tomatoes, parsley & peperoncini from Apulia	
<b>Tagliolini al tartufo nero</b> .....	19.50
Fresh tagliolini with black truffle & creamy Grana cream	
<b>Tagliatelle al ragù</b> .....	16.50
Gently braised meat ragù with a dash of white wine & fresh rosemary	
<b>Parmigiana di melanzane</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.

<b>Caprese<sup>(v)</sup></b> .....	12.50
Burrata, tomato carpaccio & basil pesto	
<b>Antipasti<sup>(v)</sup></b> .....	13.00
marinated grilled vegetables, Piccadilly tomatoes, vegetable crisps, Grana Padano cheese & basil	
<b>Pizza bianca al tartufo</b> .....	18.00
light white pizza with black truffle, potato carpaccio & Grana Padano cream	
<b>Formaggio di Capra<sup>(v)</sup></b> .....	13.50
Goat cheese, grilled aubergine, sun-dried tomatoes, basil, blueberry confit & pomegranate seeds	
<b>Carciofi deluxe<sup>(v)</sup></b> .....	14.50
Fried & marinated artichokes, courgette, fior di latte, burrata & rocket	
<b>Calabrese</b> .....	13.50
Spicy salami from Calabria, Leccino olives, oven-roasted peppers & Fior di Latte cheese	
<b>Mortazza Bianca</b> .....	14.50
Mortadella Bologna, Fior di Latte, Burrata & Sicilian pistachios	
<b>Parma e rucola</b> .....	15.50
Parma ham, tomato sauce, rocket, datterini tomatoes & Grana Padano cheese	
<b>Pizza bianca con salsiccia e Cime di rapa</b> .....	14.50
white pizza with sausage, marinated rapeseed blossoms & fior di latte	
<b>Pizza Parma e Pera</b> .....	15.50
red pizza with Parma ham, gorgonzola, pear & datterini tomatoes	
<b>Pizza Porchetta</b> .....	16.50
Porchetta, fior di latte, rosemary, rocket & Parmesan cream	
<b>Vitello tonnato</b> .....	14.00
Pink roasted veal, tuna sauce, anchovies, crispy baked capers, caper oil, basil & sun-dried tomatoes	