



BUON
NATALE

RIVA
blu

FESTIVE MENU ONE

3 COURSES £35.00

STARTERS

NEAPOLITAN PASTA & BEAN SOUP (V) ★

Matured Italian cheese, chilli & fried crostini

CALAMARI

Courgette, red pepper & lemon mayonnaise

CHICKEN LIVER PÂTÉ

Toasted ciabatta & mustard fruits

MOZZARELLA, HAM & PEA FRITTATINA

Street food classic from Naples, creamy
pasta filled fritter, basil pesto & rocket

MAINS

PAN-FRIED SEA BASS

Courgette scapece, mint, garlic & lemon sauce

TURKEY CACCIATORE

Hunter's style turkey breast, pancetta
tomato, chilli & rosemary

SIRLOIN 225G (£2.50 SUPPLEMENT)

Angus & Hereford beef, peppercorn sauce, fries

WILD MUSHROOM RISOTTO (V)

Porcini & chestnut mushrooms, garlic,
flat leaf parsley

*Roast potatoes & seasonal vegetables for the table
to share (VG)*

DESSERTS

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone
& cocoa powder

PANNA COTTA

Vanilla cream, fresh mango, passion fruit
& toasted coconut

CHOCOLATE FONDANT (V)

Warm chocolate sauce & vanilla ice cream

ICE CREAM (V)

Selection of award-winning flavours,
hazelnut biscotti

FESTIVE MENU TWO

3 COURSES £47.50

STARTERS

CARPACCIO

Sliced beef fillet, Venetian dressing & rocket salad

BURRATA PUGLIESE (V)

Apulian-style mozzarella, walnut & sage pesto,
toasted sourdough

KING PRAWN BRUSCHETTA

Lemon, parsley & chilli mayonnaise on toasted ciabatta

ARANCINI (V)

Truffle risotto balls, mozzarella & truffle mayonnaise

MAINS

SIRLOIN 225G

Angus & Hereford beef, peppercorn sauce, fries

FILLET 225G (£5 SUPPLEMENT)

Angus & Hereford beef, peppercorn sauce, fries

COD PUTTANESCA

Tomato, Leccino olives, capers, chilli & basil

TURKEY CACCIATORE

Hunter's style turkey breast, pancetta,
tomato, chilli & rosemary

RAVIOLI CAPRESE (V)

Mozzarella & ricotta filled pasta, tomato & fresh basil

*Roast potatoes & seasonal vegetables for the table
to share (VG)*

DESSERTS

DELIZIA AL LIMONE (V)

Amalfi coast speciality, lemon sponge, limoncello
syrup & Chantilly cream

BOMBOLONI (V)

Italian doughnuts filled with Amalfi lemon, Nutella
& vanilla cream

NUTELLA CHEESECAKE (V)

Sour cherry & candied hazelnuts

CHEESE BOARD

Gorgonzola, buffalo ricotta & Parmesan served with
truffle honey, crostini, walnuts & mustard fruits

FESTIVE VEGAN & VEGETARIAN MENU

3 COURSES £32.50

STARTERS

HEIRLOOM TOMATO BRUSCHETTA (VG)

Mixed variety tomatoes, garlic & basil
on toasted ciabatta

NEAPOLITAN PASTA & BEAN SOUP (V) ★ (VG)

Matured Italian cheese, chilli
& fried crostini

ARANCINI (V)

Truffle risotto balls, mozzarella & truffle
mayonnaise

MAINS

PACCHERI WITH RED PEPPER PESTO (V) ★ (VG)

Large pasta tubes, vine ripened tomatoes, burrata,
grilled peppers, pine nuts, chilli & fresh basil

WILD MUSHROOM RISOTTO (V) ★ (VG)

Porcini & chestnut mushrooms, garlic,
flat leaf parsley

PIZZA VEGANA (VG)

Truffle cream, courgette, mushroom & chilli

*Roast potatoes & seasonal vegetables for the table
to share (VG)*

DESSERTS

CHOCOLATE FONDANT (V)

Warm chocolate sauce & vanilla ice cream

DELIZIA AL LIMONE (V)

Amalfi coast speciality, lemon sponge, limoncello
syrup & Chantilly cream

ICE CREAM & SORBET (V) ★ (VG)

Selection of award-winning flavours,
hazelnut biscotti

(Vegan flavours available on request)

FESTIVE CICCETTI

A SHARING FEAST, PERFECT FOR
DRINKS PARTIES OR A CASUAL
CHRISTMAS GET-TOGETHER

£29.50 PER PERSON
(MINIMUM 20 GUESTS)

ANTIPASTI

TAGLIERE MISTO

Italian artisan cured meats, salami & cheeses

ARANCINI

Sicilian crispy risotto balls

Carbonara - mozzarella & pork cheek guanciale

Truffle - mozzarella & truffle mayonnaise (V)

GRISSINI WITH PARMA HAM

Rustic cheesy breadsticks, DOP Prosciutto di Parma,
basil pesto

PINZA

(Hand pressed Italian flatbread)

MARGHERITA (V)

Mozzarella, tomato & fresh basil

PICCANTE

San Marzano tomato, spicy salami, 'nduja,
pepper, mozzarella, parsley & chilli

ZUCCHINE (VG)

Courgette, mushroom & truffle cream

PARMA HAM

DOP Prosciutto di Parma, butternut squash,
mozzarella, Parmesan, walnuts & chilli

CICCETTI

SEAFOOD SKEWERS

Line caught swordfish & king prawns

TAGLIATA DI MANZO

Angus & Hereford sirloin steak, rocket, Parmesan

POLPETTE DI MELANZANE (V)

Aubergine & mozzarella fritters

DESSERT

BOMBOLONI (V)

Mini Italian doughnuts

CHRISTMAS AT RIVA

No matter how you like to spend your festive season, with family, friends or work colleagues, we have the perfect location for you, whether intimate dining or large festive parties. There will be a host of events and entertainment during the festive season too.

[RIVABLU.CO.UK/EVENTS](https://rivablu.co.uk/events)

HOW TO MAKE YOUR BOOKING

For parties of 8 or less, visit Rivablu.co.uk, enter your details and click Find A Table. For parties 9 or more, click on the 9 or more link. Fill in the enquiry form and we'll be in touch.*

*Parties of 9 or more will be asked to pay a non-refundable deposit of £10 per person to confirm the booking. This deposit will be deducted from the bill on the day. Guests will also be asked to pre-order from one of our Festive Menus. Parties of fewer than 9 can order from any menu and no pre-order is required.

GIVE THE PERFECT CHRISTMAS GIFT

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Allergens & Calories

Scan this code.

A discretionary service charge will be added to your bill, 100% of this service charge will go to our team. Please always inform your server of any allergies before placing your order as not all ingredients can be listed and we cannot guarantee the total absence of allergens in our dishes. Detailed allergen information is available at rivablu.co.uk/allergens. Detailed calorie information is available on request. Countries of origin are correct at the time of publication and subject to availability. Any changes to our menu will be advised by your server. All our fish is responsibly caught from sustainable sources. Traces of shell & bones may be present in some of our fish & shellfish dishes.