

A TASTE OF SOUTHERN ITALY

CLUB | R

RIVA



*blu*

50% OFF  
FOOD

## DA DIVIDERE

	NON MEMBER	CLUB MEMBER
<b>OLIVE MARINATE</b> (VG)	5.50	2.75
Gaeta & Nocellara olives, chilli, garlic & oregano		
<b>PANE DELLA CASA</b> (V)	6.00	3.00
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread, cheese grissini		

	NON MEMBER	CLUB MEMBER
<b>PANE FINO ALL'AGLIO</b>		
Hand stretched garlic bread		
Focaccia-style with rosemary (VG)	6.50	3.25
San Marzano tomato & basil (VG)	7.50	3.75
Mozzarella & smoked provola (V)	8.00	4.00

	NON MEMBER	CLUB MEMBER
<b>SCARPETTA CON POMODORO DI SAN MARZANO</b> (VG)	9.75	4.87
Sweet tomato & garlic sauce made using the finest tomatoes grown in the rich volcanic soil of San Marzano. Served with freshly baked bread for the art of 'scarpetta'		

## ANTIPASTI

	NON MEMBER	CLUB MEMBER
<b>BRUSCHETTA AL POMODORO</b> (VG)	8.25	4.12
Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta		
<b>CALAMARI</b>	10.25	5.12
Courgette, red pepper & garlic mayonnaise		
<b>BRUSCHETTA GAMBERONI</b>	11.50	5.75
Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta		

	NON MEMBER	CLUB MEMBER
<b>BURRATA PUGLIESE</b> *	13.50	6.75
Endive, anchovies, semi-dried tomatoes, balsamic, olive oil & toasted focaccia		
<b>ARANCINI</b> (V)	9.75	4.87
Crispy truffle risotto balls, smoked provola & Italian cheese sauce		



### STAPLES OF NAPLES - STREET FOOD -

Take your tastebuds on a backstreet tour of Naples with authentic, hidden gems loved by locals...

<b>FRITTATINA CACIO E PEPE</b>	9.50	4.75
Deep fried Neapolitan mac & cheese, smoked provola, Pecorino & black pepper		

<b>POLPETTINE DI MELANZANE</b> (V)	8.75	4.37
Crispy aubergine & smoked provola fritters, San Marzano tomato sauce, fresh basil		

## PASTA *Gluten free pasta available on request.*

	NON MEMBER	CLUB MEMBER
<b>LINGUINE AI GAMBERONI</b>	18.75	9.37
King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn		
<b>SPAGHETTI ALLA CARBONARA</b>	16.50	8.25
Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley		
<b>SPAGHETTI AL PESTO DI LIMONE</b> *	14.50	7.25
Amalfi lemon & herb pesto, walnut, anchovy essence		
<b>PACCHERI ORTOLANA</b> (VG)	14.50	7.25
Mushroom & vegetable ragu, tomato & flat leaf parsley		



### STAPLES OF NAPLES - PASTA AUTENTICA -

Straight from the pages of an authentic Italian cookbook, our pasta dishes give a true taste of Southern Italian cuisine that would rival any Italian Nonna...

<b>CANDELE ALLA GENOVESE</b>	17.50	8.75
Short pasta tubes, Neapolitan beef & onion ragu, Pecorino Romano, flat leaf parsley		
<b>PACCHERI ALLA LARDIATA</b>	15.50	7.75
Pork cheek guanciale, cherry tomato, garlic, chilli & fresh basil		
<b>LINGUINE ALLE VONGOLE</b>	18.50	9.25
Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic		

	NON MEMBER	CLUB MEMBER
<b>SPAGHETTI AGLIO OLIO E PEPERONCINO</b> * (VG)	12.50	6.25
Garlic, chilli, extra virgin olive oil & flat leaf parsley		
<b>PENNE ALL'ARRABBIATA</b> (VG)	14.25	7.12
Tomato, garlic & chilli sauce, flat leaf parsley		
<b>RAVIOLI ALLE CAPRESE</b> * (V)	16.25	8.12
Mozzarella & ricotta filled pasta, tomato & fresh basil sauce		
<b>LASAGNE</b>	16.25	8.12
Slow cooked beef ragu, tomato, matured Italian cheese & basil		

## GNOCCCHI DI PATATE

<b>GNOCCCHI CON RAGU DI SALSICCIA</b> *	15.75	7.87
Neapolitan sausage ragu, tomato, smoked provola & fresh basil		

<b>GNOCCCHI ALLA CONTADINA</b> * (VG)	14.50	7.25
Mushroom, vegetable & tomato ragu, vegan mozzarella-style cheese, flat leaf parsley		

## PIZZA NAPOLETANA

Experience the authentic taste of Naples with our own 'biga' dough created by our very own Master Baker, Davide Argentino. *Gluten free pizza base available.*



STAPLES OF NAPLES  
- DAVIDE'S FAVOURITES -

When it comes to pizza, Davide is the true expert.  
So when he says a pizza is perfezione, you can be sure that it is utterly delicious...

<b>GENOVESE</b> ☀️	15.50	7.75
White base, braised beef & onion ragu, Pecorino Romano & flat leaf parsley		
<b>NAPOLETANA</b>	15.50	7.75
White base, Italian sausage, friarielli, smoked provola & chilli		
<b>CALZONE NAPOLETANO</b>	15.50	7.75
Folded pizza stuffed with ricotta, San Marzano tomato, mozzarella & salami Napoli		

NON MEMBER **R**

<b>ORTOLANA</b> ☀️ (V)	14.00	7.00
White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese & fresh basil		

<b>DIAVOLA</b> ☀️	15.50	7.75
San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley		

<b>PROSCIUTTO DI PARMA</b>	16.75	8.37
White base, DOP Parma ham, Italian cheese & truffle cream, rocket & Pecorino Romano		

NON MEMBER **R**

<b>MARGHERITA</b> (V)	14.00	7.00
San Marzano tomato, mozzarella, tomato & fresh basil		

<b>CAPRICCIOSA</b> ☀️	14.00	7.75
San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives		

<b>FIORENTINA</b> (V)	15.50	7.75
San Marzano tomato, spinach, free range egg, mozzarella & matured Italian cheese		

**SALSETTA** 2.00 1.00  
House dips

**SPICY CALABRESE MAYO, GARLIC AIOLI, HOT HONEY**

## SECONDI PIATTI

NON MEMBER **R**

<b>TONNO ALLA GRIGLIA</b> ☀️	27.00	13.50
Grilled yellowfin tuna, vine ripened tomatoes, capers, Leccino olives, chilli, basil & lemon		
<b>BRANZINO</b> ☀️	25.50	12.75
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes		
<b>POLLO ALLA GRIGLIA</b> ☀️	23.50	11.75
Boneless half chicken marinated & grilled, peperonata, basil pesto garlic & rosemary roast potatoes		

NON MEMBER **R**

<b>POLPETTE PICCANTI</b> ☀️	17.50	8.75
<b>AL RAGU</b> Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough		
<b>INSALATA TRICOLORE</b> (V)	14.75	7.37
Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil		
<b>INSALATA CAESAR</b>	16.75	8.37
Chargrilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing		

## MACELLERIA



<b>BISTECCA</b>	Sirloin 275g	29.25	14.62
<b>COSTATA</b>	Ribeye 275g	30.50	15.25
<b>FILETTO</b>	Fillet 225g	38.00	19.00

Served with fries and your choice of sauce: Peppercorn or Blue Cheese

## CONTORNI

NON MEMBER **R**

<b>PATATINE FRITTE</b> (V)	5.00	2.50
Potato fries Add truffe & Pecorino 1.75		
<b>PATATE AL FORNO</b> (VG)	5.00	2.50
Garlic & rosemary roast potatoes		

NON MEMBER **R**

<b>FRIARIELLI</b> ☀️ (VG)	5.00	2.50
A Neapolitan staple, marinated leafy turnip tops, garlic & chilli		
<b>BROCCOLI</b> (VG)	5.00	2.50
Tenderstem, chilli & garlic		
<b>SPINACI</b> (VG)	5.00	2.50
Garlic baby spinach		

NON MEMBER **R**

<b>INSALATA DELLA CASA</b> (VG)	5.00	2.50
Mixed leaves, tomatoes, cucumber & vinaigrette		
<b>RUCOLA E PECORINO</b>	5.00	2.50
Rocket & Pecorino Romano salad, balsamic dressing		


Allergens & Calories  
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# DOLCI



## STAPLES OF NAPLES

NON MEMBER 

### PANNA COTTA AL LIMONE

8.75 4.37

Amalfi lemon cream, berry compote & crushed amaretti

### ZEPPOLA

8.75 4.37

Soft choux bun, vanilla cream & Amarena cherry

### BABÀ NAPOLETANO

8.75 4.37

Rum soaked sponge cake, rum syrup & Chantilly cream

NON MEMBER



### TORTA ALLA NUTELLA

 8.75 4.37

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

### TORTINO AL CIOCCOLATO

 8.75 4.37

Warm chocolate fondant, chocolate sauce, vanilla ice cream & crushed amaretti

### TIRAMISÚ 8.75 4.37

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

### AFFOGATO

 8.75 4.37

Amaretti, espresso & vanilla ice cream

### CIOCCOLATTINI

 5.75 2.87

Chocolate ganache flavoured with Frangelico

# GELATI E SORBETTI

NON MEMBER



Your choice of 3 scoops, served with a mini almond wafer cone

7.75 3.87

VANILLA 

LIMONCELLO 

CHOCOLATE 

HONEYCOMB 

NUTELLA 

AMALFI LEMON SORBET 

MINT CHOC CHIP 

VEGAN VANILLA 

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.

Allergens &  
Calories  
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 Vegetarian

 Vegan

 New Season Dishes