

RIVA



MAIN
DESSERT
LUNCH
WINE
DRINKS
BAMBINI
CHRISTMAS

DA DIVIDERE

OLIVE MARINATE (VG) 5.50
Gaeta & Nocellara olives, chilli, garlic & oregano

PANE FINO ALL'AGLIO
Hand stretched garlic bread
Focaccia-style with rosemary (VG) 6.50
San Marzano tomato & basil (VG) 7.50
Mozzarella & smoked provola (V) 8.00

TAGLIERE MISTO

28.00

All the good things in life... served with a selection of freshly baked bread.

SALUMI	FORMAGGI
Prosciutto di Parma	Mozzarella di Bufala
Coppa di Parma	Ricotta di Bufala
Mortadella	Pecorino Romano
Salami Napoli	

SCARPETTA CON POMODORO DI SAN MARZANO (VG) 9.75
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'

PANE DELLA CASA (V) 6.00
Sundried tomato & black olive focaccia, walnut sourdough, Sardinian flatbread, cheese grissini.

ANTIPASTI

BRUSCHETTA AL POMODORO (VG) 8.25
Vine ripened plum tomatoes, garlic, oregano & fresh basil served on toasted ciabatta

CALAMARI 10.25
Courgette, red pepper & garlic mayonnaise

BRUSCHETTA GAMBERONI 11.50
Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta

CARPACCIO 14.00
Seared sliced beef fillet, Venetian dressing & rocket salad

BURRATA PUGLIESE * 13.50
Endive, anchovies, semi-dried tomatoes, balsamic, olive oil & toasted focaccia

POLPO ALL'INSALATA * 14.00
Octopus salad, potato, celery, parsley, black olives & Amalfi lemon

ARANCINI (V) 9.75
Crispy truffle risotto balls, smoked provola & Italian cheese sauce



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

FRITTATINA CACIO E PEPE * 9.50
Deep fried Neapolitan mac & cheese, smoked provola, Pecorino & black pepper

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

MONTANARA GENOVESE * 10.00
Deep fried pizza dough, braised beef & onion ragu, Pecorino Romano

PASTA *Gluten free pasta available on request.*

LINGUINE FRUTTI DI MARE 21.50
Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli sauce

LINGUINE AI GAMBERONI 18.75
King prawns, courgette, chilli & flat leaf parsley, topped with a wild red king prawn

SPAGHETTI ALLA CARBONARA 16.50
Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

SPAGHETTI AL PESTO DI LIMONE * 14.50
Amalfi lemon & herb pesto, walnut, anchovy essence



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...

CANDELE ALLA GENOVESE * 17.50
Short pasta tubes, Neapolitan beef & onion ragu, Pecorino Romano, flat leaf parsley

PACCHERI ALLA LARDIATA * 15.50
Pork cheek guanciale, cherry tomato, garlic, chilli & fresh basil

LINGUINE ALLE VONGOLE 18.50
Fresh palourde clams, white wine, vine ripened cherry tomatoes, chilli & garlic

SPAGHETTI AGLIO OLIO E PEPERONCINO * (VG) 12.50
Garlic, chilli, extra virgin olive oil & flat leaf parsley

PACCHERI ORTOLANA * (VG) 14.50
Mushroom & vegetable ragu, tomato & flat leaf parsley

PACCHERI ARRABBIATA (VG) 14.25
Tomato, garlic & chilli sauce, flat leaf parsley

RAVIOLI ALLE MELANZANE * (V) 16.25
Aubergine, mozzarella & sun-dried tomato filling, tomato cream sauce, fresh basil

LASAGNE 16.25
Slow cooked beef ragu, tomato, matured Italian cheese & basil

GNOCCHI DI PATATE

GNOCCHI CON RAGU DI SALSICCIA * 15.75
Neapolitan sausage ragu, tomato, smoked provola & fresh basil

GNOCCHI ALLA CONTADINA * (VG) 14.50
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...

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

ORTOLANA * (V)	14.00	MARGHERITA (V)	14.00
White base, basil soy cream, vine ripened tomatoes, spicy ve-duja, vegan mozzarella-style cheese & fresh basil		San Marzano tomato, mozzarella, tomato & fresh basil	
DIAVOLA *	15.50	CAPRICCIOSA *	15.50
San Marzano tomato, spianata Calabrese spicy salami, 'nduja, mozzarella, pickled hot peppers, fresh chillies & flat leaf parsley		San Marzano tomato, chestnut mushrooms, Italian roast ham, mozzarella & crispy Leccino olives	
PROSCIUTTO DI PARMA *	16.75	FIORENTINA (V)	15.50
White base, DOP Parma ham. Italian ch�ese & truffle cream, rocket & Pecorino Romano		San Marzano tomato, spinach, free range egg, mozzarella & matured Italian cheese	

SALSETTA 2.00 each
House dips

SPICY CALABRESE MAYO, GARLIC AIOLI, HOT HONEY

SECONDI PIATTI

ORATA AL FORNO	29.75	POLLO ALLA GRIGLIA *	23.50
Whole roasted sea bream, vine ripened tomatoes, Leccino olives, garlic & rosemary roast potatoes		Boneless half chicken marinated & grilled, peperonata, basil pesto garlic & rosemary roast potatoes	
TONNO ALLA GRIGLIA *	27.00	POLPETTE PICCANTI AL RAGU *	17.50
Grilled yellowfin tuna, vine ripened tomatoes, capers, Leccino olives, chilli, basil & lemon		Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough	
BRANZINO *	25.50	INSALATA TRICOLORE (V)	14.75
Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive & semi-dried tomatoes		Buffalo mozzarella, heritage mixed variety tomatoes, avocado & fresh basil	
POLIPETTI ALLA LUCIANA *	19.50	INSALATA CAESAR	16.75
Neapolitan braised octopus stew, tomato, Leccino olives, capers, garlic, chilli & toasted sourdough		Chargrilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing	

MACELLERIA



We only serve the best. That's why we source all our grass fed Angus & Hereford beef from world class producers & farms across Argentina - & The British Isles...

BISTECCA	Sirloin 275g	29.25
COSTATA	Ribeye 275g	30.50
FILETTO	Fillet 225g	38.00

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

CONTORNI

All sides £5.00 each

PATATINE FRITTE (V)	Potato fries Add truffle & Pecorino 1.75	FRIARIELLI * (V)	A Neapolitan staple, marinated leafy turnip tops, garlic & chilli	INSALATA DELLA CASA (V)	Mixed leaves, tomatoes, cucumber & vinaigrette
PATATE AL FORNO (VG)	Garlic & rosemary roast potatoes	PEPERONATA * (VG)	Slow cooked peppers, tomato, capers, Leccino olives, pine nuts & flat leaf parsley	RUCOLA E PECORINO	Rocket & Pecorino Romano salad, balsamic dressing
ZUCCHINE FRITTE (V)	Courgette fries	BROCCOLI (VG)	Tenderstem, chilli & garlic	SPINACI (VG)	Garlic baby spinach

Allergens & Calories
Scan this code



DOLCI



STAPLES OF NAPLES

Satisfy your senses with these classics from the Amalfi Coast and experience the true essence of Italian indulgence. *La Dolce Vita...*

PANNA COTTA AL LIMONE 🌟 8.75

Amalfi lemon cream, berry compote & crushed amaretti

ZEPPOLA 🌟 (V) 8.75

Soft choux bun, vanilla cream & Amarena cherry

BABÀ NAPOLETANO 🌟 (V) 8.75

Rum soaked sponge cake, rum syrup & Chantilly cream

TORTA ALLA NUTELLA (V) 8.75

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

TORTINO AL CIOCCOLATO (V) 8.75

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

TIRAMISÚ 8.75

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

AFFOGATO (V) 7.50

Amaretti, espresso & vanilla ice cream

CIOCCOLATTINI (V) 5.75

Chocolate ganache flavoured with Frangelico

TIRAMISÚ AL LIMONE (V) Serves 2

A twist on the classic made fresh at the table using Amalfi limoncello cream, served with chilled Amalfi limoncello

15.50

GELATI E SORBETTI

Your choice of 3 scoops, served with a mini almond wafer cone 7.75

VANILLA (V)

CHOCOLATE (V)

NUTELLA (V)

MINT CHOC CHIP (V)

LIMONCELLO (V)

HONEYCOMB (V)

AMALFI LEMON SORBET (VG)

VEGAN VANILLA (VG)

DIGESTIF

COCKTAILS

VANILLA ESPRESSO MARTINI 10.50

Absolut vanilla vodka & Borghetti coffee liqueur with fresh espresso

BOULEVARDIER 10.75

The nightcap Negroni twist - Maker's Mark Bourbon with Campari & Antica Formula

VINI DOLCI

PASSITO TERRE SICILIANE CANTINE VINCI

100ml 6.00

500ml 19.00

AMARI

Amari embodies Italy's cultural heritage through the tradition of digestivo. Regarded as the elixir of life, these post-meal liqueurs facilitate digestion, encapsulating both taste and history.

FERNET BRANCA

5.75

AMARO AVERNA

5.75

AMARO MONTENEGRO

5.75

BRANCA MENTA

6.75

CYNAR

5.50

AMARO DEL CAPO

6.25

CAFFÈ

We've partnered with coffee experts from Qualita Unica to develop our own bespoke blend that we believe is the best representative of genuine Italian Espresso.

ESPRESSO

3.25 / 3.75

FLAT WHITE

4.00

MACCHIATO

3.50 / 4.00

CAFFÈ LATTE

4.00

AMERICANO

3.75

HOT CHOCOLATE

4.25

CAPPUCCINO

4.00

SELECTION OF TEAS

3.25



Vegetarian



Vegan



New Season Dishes

LUNCH MENU

2 COURSES £20.00 | 3 COURSES £25.00

ANTIPASTI

BRUSCHETTA AL POMODORO (VG)

Vine ripened tomatoes, garlic, oregano & fresh basil, on toasted ciabatta

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise, on toasted ciabatta

CALAMARI FRITTI

Courgette, red pepper & garlic mayonnaise

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese, chilli & fried crostini

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked provola, Pecorino & black pepper

POLPETTINE DI MELANZANE (V)

Crispy aubergine & smoked provola balls, San Marzano tomato sauce, fresh basil

SECONDI PIATTI

POLPETTE PICCANTI AL RAGU

Beef & pork meatballs, tomato, chilli & basil sauce, toasted sourdough

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom, vegetable & tomato ragu, vegan mozzarella

INSALATE CAESAR

Chargrilled chicken, gem lettuce, pancetta, croutons, matured Italian cheese & Caesar dressing

SPAGHETTI ALLA CARBONARA

Free range eggs, guanciale, Pecorino Romano, cream & flat leaf parsley

PIZZA MARGHERITA (V)

San Marzano tomato, mozzarella, tomato & fresh basil

BRANZINO ALLA CAPRESE

Pan-fried sea bass, cherry tomatoes, Leccino olives, basil & lemon

DOLCI

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & crushed amaretti

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry, candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet, hazelnut biscotti
Vegan flavours available

(V) Vegetarian (VG) Vegan

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.

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PROSECCO

CANEVA EXTRA DRY <i>Veneto</i>	125ml 8.50	Bottle 35.50
TONON VILLA TERESA EXTRA DRY <i>Veneto</i>	8.75	37.00
CANEVA ROSÉ EXTRA DRY <i>Veneto</i>	9.00	37.50

FRANCIACORTA

Unknown to many, Franciacorta shines as a hidden gem in the world of sparkling wines. Like Champagne, it is produced in a single region using the traditional method, and can hold its own against any of its well-known rivals.

CONTADI CASTALDI DOCG SATÈN BRUT <i>Lombardia</i>	125ml 10.50	Bottle 50.00
CONTADI CASTALDI DOCG ROSÉ BRUT <i>Lombardia</i>		57.00

CHAMPAGNE

CASTELNAU RÉSERVE BRUT <i>Reims</i>	125ml 11.50	Bottle 61.50
VEUVE CLICQUOT BRUT <i>Reims</i>		85.00
MOËT IMPÉRIAL BRUT <i>Epernay</i>		97.00
DOM PÉRIGNON BRUT <i>Epernay</i>		275.00
LAURENT-PERRIER CUVÉE ROSÉ BRUT <i>Tours-sur-Marne</i>		144.00

ROSATI

 Rosé wine

ROSÉ DI CASA MIA <i>Colderove, Veneto</i>	175ml 7.25	250ml 9.25	Bottle 24.00
PINOT GRIGIO BLUSH PUNTI NERI <i>Cielo, Veneto</i>	8.75	11.00	29.75
CHÂTEAU D'ESCLANS, WHISPERING ANGEL <i>Provence, France</i>	13.75	19.50	55.75

BIANCHI

White wine from the southern regions

	175ml	250ml	Bottle
GRILLO SERENATA <i>Casa Girelli, Sicilia</i>	7.25	9.25	24.00
VERDICCHIO DEI CASTELLI DI JESI <i>Conti di Buscareto, Marche</i>	9.00	11.75	31.75
FIANO DEL SALENTO <i>Masseria Settearchi, Puglia</i>	10.00	12.25	34.75
BIANCHELLO DEL METAURO <i>Crespaia, Marche</i>			34.75
GRECO DEL SANNIO FOJA <i>Cantina di Solopaca, Campania</i>			39.75
FALANGHINA DI CAMPANIA <i>San Salvatore, Campania</i>			40.75
CARRICANTE TERRE SICILIANE <i>Cortese, Sicilia</i>			41.75
VERMENTINO DI GALLURA DOCG CHEREMI <i>Mura, Sardegna</i>			42.75
PECORINO CIVITAS <i>Orsogna, Abruzzo</i>			48.75
CIRÒ BIANCO <i>Tenuta del Conte, Calabria</i>			68.00
ETNA BIANCO <i>Benanti, Sicilia</i>			70.00

ROSSI

Red wine from the southern regions

	175ml	250ml	Bottle
NERO D'AVOLA SERENATA <i>Casa Girelli, Sicilia</i>	7.25	9.25	24.00
SYRAH PASSI NERI <i>Andreas Mazzei, Sicilia</i>	8.50	10.50	30.75
MONTEPULCIANO DEGA <i>VignaMadre, Abruzzo</i>	9.25	12.25	35.25
BIO 3 PASSO APPASSIMENTO <i>Cielo E Terra, Puglia</i>			35.75
PRIMITIVO DI MANDURIA GRAN MAESTRO <i>Montorso, Puglia</i>			35.75
CANNONAU DI SARDEGNA CORTES <i>Mura, Sardegna</i>	11.25	15.00	41.75
NERO DI TRQIA <i>Caiaffa, Puglia</i>			50.25
AGLIANICO RUE DELL'INCHIOSTRO <i>Nativ, Campania</i>			54.00
ETNA ROSSO <i>Benanti, Sicilia</i>			57.00
CIRÒ ROSSO <i>Tenuta del Conte, Calabria</i>			65.75

CLASSICI ITALIANI

Our Classic Italian wines feature renowned grape varieties that flourish in the cooler regions of the country.

BIANCHI

CHARDONNAY DELLE VENEZIE ORNATO

Botter, Veneto

175ml 250ml Bottle

7.75 9.75 27.75

PINOT GRIGIO DELLE VENEZIE SORA MARIA

Cielo, Veneto

8.75 10.75 31.00

SAUVIGNON BLANC TORDELCOLLE

Botter, Trentino

9.50 11.50 33.00

GAVI DI GAVI DOCG LA SORAIA

La Caplana, Piemonte

11.25 15.00 43.75

ROSSI

MERLOT DELLE VENEZIE BRIGANTELO

Botter, Veneto

175ml 250ml Bottle

8.25 10.25 28.75

CHIANTI CLASSICO DOCG

Sant'Ilario, Toscana

8.75 11.25 32.75

VALPOLICELLA CLASSICO SUPERIORE RIPASSO

Monteci, Veneto

11.00 14.25 42.00

AMARONE DELLA VALPOLICELLA DOCG

Monteci, Veneto

72.25

GEMME

Our selection of gems showcases some of the finest and best-known Italian bottlings, appreciated by both collectors and sommeliers alike.

SAUVIGNON BLANC BASALTIK

La Cappuccina, Veneto

Bottle
39.75

GAVI DEL COMUNE DI GAVI DOCG

Villa Sparina, Piemonte

51.75

BAROLO DOCG

Terre del Barolo, Piemonte

67.75

BRUNELLO DI MONTALCINO DOCG

Donatella Colombini, Toscana

82.00

COCKTAILS

ICONIC APERITIVO

Aperitivo is deeply rooted in Italian culture. It is an essential part of life, a farewell to the working day and a celebration of the evening. It is a scene dominated by the vibrant red of Campari cocktails, light snacks, passionate conversation & expressive smiling faces.

AMERICANO *1915* 10.50
Campari, Antica Formula & soda

NEGRONI *1919* 10.50
Malfy Originale gin, Campari & Antica Formula

CAMPARI SPRITZ 9.75
Campari with Prosecco & soda

APEROL SPRITZ 9.75
Aperol with Prosecco & soda

HUGO SPRITZ 10.00
Hotel Starlino elderflower with Prosecco & soda

LOW ALCOHOL

THE PEACH THING 8.25
Nectarine apéritif, Cocchi Rosa & Martini Bianco with Fever-Tree tonic

WHITE PORT & TONIC 7.00
Graham's Blend #5 White Port with Fever-Tree tonic

MELONADE & TONIC 7.00
Melonade melon apéritif with Fever-Tree tonic

ZERO ALCOHOL

BORN-AGAIN PORN STAR 8.25
Clean G non-alcoholic aperitif, passion fruit, pineapple, vanilla & a shot non-alcoholic sparkling wine

RASPBERRY & HIBISCUS NO-JITO 8.25
Raspberry, cranberry, lime & dried hibiscus flower

TAKE ME SOUTH 7.25
Mango & pineapple with passion fruit & lime

CRODINO SPRITZ 7.00
Non-alcoholic aperitivo with orange

COCKTAILS

SIGNATURE & CLASSICS

CRY ME A RIVA Absolut watermelon vodka & passion fruit liqueur with raspberries, peach, lemon & cranberry	10.50
VIOLET & HIBISCUS MOJITO Bacardi Carta Blanca rum, lime juice, William Fox hibiscus syrup, violet liqueur & dried hibiscus flower	11.25
MARGARITA AquaRiva Blanco tequila, lime, triple sec & sugar	10.50
AMALFI ME Absolut Mango vodka, Aperol with passion fruit, pineapple & lime	10.50
ESPRESSO MARTINI Absolut vanilla vodka & Borghetti coffee liqueur with fresh espresso	10.50
ORCHARD DAIQUIRI Bacardi Carta Blanca rum with nectarine, apricot, green apple & lime	10.50
DON'T CALL ME FRENCH Absolut Vanilia vodka, nectarine apéritif, blackberry liqueur, pineapple & lemon	10.50
BABY BLU Bombay Sapphire gin, Italicus bergamot apéritif, Giffard Blue Curaçao & lemon	10.50
RIVA SPRITZ Amalfi limoncello with Prosecco, lemon tonic & fresh basil	9.75
RAVELLO PALOMA AquaRiva Blanco tequila, grapefruit, pomegranate, cranberry, raspberry syrup & lime	10.50
PORN STAR MARTINI Absolut vanilla vodka with passion fruit liqueur, pineapple, lemon & a shot of Prosecco	12.50
CALL ME A TAXI Illegal Mezcal with Campari & Antica Formula.	11.00
OLD FASHIONED Woodford Reserve Bourbon (or Diplomático Reserva Rum) Angostura bitters, demerara sugar & orange zest	11.50

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SPIRITS

NON-ITALIAN GIN

Bombay Sapphire	4.75
Arber Rhubarb	5.00
Hendrick's	5.00

VODKA

Finlandia	4.75
Ketel One Citroen	4.75
Absolut Mango	5.00
Absolut Vanilia	5.00
Belvedere	5.00
Grey Goose	5.00

TEQUILA & MEZCAL

El Jimador Reposado	4.75
AquaRiva Blanco	5.00
Patrón Silver	6.25
Illegal Mezcal	5.50

RUM

Bacardi Carta Blanca	4.75
Bacardi Coconut	4.75
Bacardi Spiced	4.75
Gosling's Black Seal	4.75
Havana 7	4.75
Diplomático	5.50

WHISKEY

Jameson	4.50
Jack Daniel's	4.75
Maker's Mark	4.75
Woodford Reserve	4.75
Highland Park 12yr	5.50
Laphroaig 10yr	5.50
Nikka from the Barrel	6.25

COGNAC

Courvoisier VS	4.75
Remy VSOP	5.25

AMARI

Amaro Averna	35ml 5.75
Fernet Branca	5.75
Vecchio Amaro Del Capo	6.25
Branca Menta	6.75
Cynar	5.50
Amaro Montenegro	5.75

LIQUEURS

Limoncello	4.75
Cazcabel Coffee Tequila	5.00

BEER & CIDER

MORETTI <i>Udine</i> 4.6%	Half 3.50 Pint 6.25
PERONI NASTRO AZZURRO <i>Pavia</i> 5.1% (<i>Gluten free also available</i>)	5.75
PERONI NASTRO AZZURRO CAPRI CITRUS <i>Pavia</i> 4.2%	5.75
PERONI GRAN RISERVA <i>Pavia</i> 6.6% (<i>500ml</i>)	6.15
ICHNUSA NON FILTRATA <i>Sardegna</i> 5.0%	6.00
MENABREA <i>Piemonte</i> 4.8%	6.00
BEAVERTOWN NECK OIL SESSION IPA <i>UK</i> 4.3%	6.00
BULMERS ORIGINAL CIDER <i>UK</i> 4.5% (<i>500ml</i>)	6.00
REKORDERLIG STRAWBERRY & LIME <i>Sweden</i> 4.0% (<i>500ml</i>)	6.00
MORETTI ZERO <i>Udine</i> 0.0%	4.75

MALFY GIN & TONIC

Each Malfy gin is given its own unique garnish to accentuate the botanical signature - accompanied by your choice of Fever-Tree tonic.

Select from classic, light, Sicilian lemon, elderflower or Mediterranean

MALFY ORIGINALE <i>Piemonte</i> Lime	7.25
MALFY LIMONE <i>Piemonte</i> Lemon & basil	7.25
MALFY ROSA <i>Piemonte</i> Pink grapefruit & strawberry	7.25
MALFY ARANCIA <i>Piemonte</i> Orange & pink grapefruit	7.25

MINERALS & JUICES

FRUIT SODAS BY SAN PELLEGRINO

Aranciata	330ml	3.50
Limonata	330ml	3.50
Pompelmo (Grapefruit)	330ml	3.50

JUICES

Fresh orange	250ml	4.00
Pear	200ml	3.50
Apple	200ml	3.50
Pineapple	200ml	3.50
Tomato	200ml	3.50
Pink Grapefruit	200ml	3.50
Cranberry & Raspberry	200ml	3.50
Mango & Passion fruit	200ml	3.50

FEVER-TREE RANGE

Lemonade, Ginger Ale, Soda	200ml	3.00
Tonics; Indian, elderflower, Mediterranean, light, Sicilian lemon		

SAN PELLEGRINO / ACQUA PANNA

500ml	3.75
750ml	5.25

COCA-COLA / DIET-COKE

330ml	4.00
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CRODINO

175ml	4.00
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COFFEE & TEA

ESPRESSO	3.25 / 3.75
MACCHIATO	3.50 / 4.00
AMERICANO	3.75
CAPPUCCINO	4.00
FLAT WHITE	4.00
CAFFÈ LATTE	4.00
CAFFÈ MOCHA	4.25

SELECTION OF TEAS

3.25

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BAMBINI

UNDER THE AGE OF 11

PASTA

CANDELE ALLA GENOVESE	8.50
Short pasta tubes, slow cooked beef ragù & matured Italian cheese	
SPAGHETTI CARBONARA	8.50
Free range eggs, guanciale & Pecorino cheese	
SPAGHETTI POMODORO (VG)	8.50
Cherry tomato sauce	

MAINS

GNOCCHI CON RAGU DI SALSICCIA	9.50
Potato dumplings, sausage ragu, tomato & mozzarella cheese	
GNOCCHI ALLA SORRENTINA	9.50
Potato dumplings, tomato sauce & mozzarella cheese	
POLPETTE	9.50
Beef & pork meatballs, tomato & basil sauce, served with toasted sourdough	

SOFT DRINKS

FIZZY ITALIAN FRUIT SODAS	3.50
Orangeade Lemonade	
FRESH ORANGE JUICE	3.50
MORE JUICES	2.75
Apple Pear Cranberry & Raspberry Pineapple Mango & Passion fruit	

(V) Vegetarian (VG) Vegan

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. Any changes to our menu will be advised by your server. Traces of shell & bones may be present in some of our fish & shellfish dishes.

PIZZA

MARGHERITA (V)	7.25
Mozzarella & tomato	
PEPPERONI	8.00
Salami Napoli, mozzarella & tomato	
GARLIC BREAD (V)	5.25
Mozzarella & smoked provola cheese	
CREATE YOUR OWN PIZZA	8.00
Don't know what to have? Why don't you create your own pizza? All of our pizzas come with a tomato base, please tick your choice of toppings and hand to your server.	

TOPPINGS (Choose up to three)

- Chicken
- Ham
- Pepperoni
- Mozzarella cheese (V)
- Peppers (V)
- Spinach (V)
- Mushrooms (V)
- Basil (V)
- Olives (V)



KIDS ACTIVITY PACKS

We have created an extra special friend to keep your little ones entertained, whilst you dine. Meet Riva, the lynx. They will take your mini-mes on a fun mix of challenge, mindfulness and education. Turn the menu over to have some fun with Riva.

DESSERTS & ICE CREAM

TORTINO AL CIOCCOLATO (V)	6.50
Chocolate fondant, chocolate sauce & vanilla ice cream	
ICE CREAM (V)	4.50
Served with a homemade hazelnut cantuccini biscuit (Vegan flavours available on request)	

SUNDAE BAR	5.75
Build your own sundae from our selection of homemade ice creams, sauces and sweet treats!	

Please choose your ice cream flavours and then tick your choice of accompaniments and hand to your server.

ICE CREAM (V) (Choose up to two)

- | | |
|--|--|
| <input type="checkbox"/> Vanilla | <input type="checkbox"/> Honeycomb |
| <input type="checkbox"/> Chocolate | <input type="checkbox"/> Nutella |
| <input type="checkbox"/> Mint chocolate chip | <input type="checkbox"/> Vegan vanilla |

TOPPINGS (V) (Choose up to two)

- | | |
|--|--|
| <input type="checkbox"/> Jelly tots | <input type="checkbox"/> Sprinkles |
| <input type="checkbox"/> Skittles | <input type="checkbox"/> Marshmallows |
| <input type="checkbox"/> Chocolate buttons | <input type="checkbox"/> Chocolate flake |

SAUCES (V) (Choose one)

- | | |
|------------------------------------|------------------------------------|
| <input type="checkbox"/> Nutella | <input type="checkbox"/> Raspberry |
| <input type="checkbox"/> Chocolate | |

Allergens & Calories
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LET IT
GLOW

RIVA
blu

FESTIVE LUNCH

3 COURSES 37.50

❖ STARTERS ❖

CALAMARI FRITTI

Courgette, red pepper & garlic mayonnaise

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano
& fresh basil served on toasted ciabatta

FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac & cheese, smoked
provola, Pecorino Romano, black pepper

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese,
chilli & fried crostini

BRUSCHETTA CON 'NDUJA

Buffalo mozzarella, spicy Calabrian pork spread, baby plum
tomatoes & rocket, served on toasted ciabatta

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash
& wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak, roast tomato
& mushrooms, peppercorn sauce

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans,
chilli, endive & semi-dried tomatoes

CANDELE ALLA GENOVESE

Short pasta tubes, Neapolitan beef & onion ragu,
Pecorino Romano, flat leaf parsley

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

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

❖ DESSERTS ❖

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote & amaretti biscuit

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone
& cocoa powder

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry,
candied hazelnut

GELATI (V)

Selection of award-winning ice cream & sorbet,
hazelnut biscotti. *Vegan flavours available.*

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FESTIVE DINNER

3 COURSES 48.00

❖ STARTERS ❖

BRUSCHETTA GAMBERONI

Pan-fried king prawns, chilli mayonnaise
served on toasted ciabatta

BURRATA PUGLIESE

DOP burrata, curly endive, sun-dried tomatoes
& anchovy

ARANCINI TARTUFO

Crispy fried truffle risotto, smoked provola
& truffle cheese sauce

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano
& fresh basil served on toasted ciabatta

❖ MAINS ❖

TACCHINO ARROSTO

Roast turkey, chestnut mash
& wild mushroom sauce

BISTECCA DI MANZO

225G sirloin steak, roast tomato
& mushrooms, peppercorn sauce

FILETTO DI MANZO

225G, fillet steak, roast tomato & mushrooms,
peppercorn sauce (£6.00 supplement)

BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans,
chilli, endive & semi-dried tomatoes

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu,
tomato & flat leaf parsley

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

❖ DESSERTS ❖

PANNA COTTA AL LIMONE

Amalfi lemon cream, berry compote
& amaretti biscuit

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding,
poached apricots, vanilla custard

TORTINO AL CIOCCOLATO (V)

Warm chocolate fondant, chocolate sauce
& vanilla ice cream

GELATI (V)

Selection of award-winning ice cream & sorbet,
hazelnut biscotti. *Vegan flavours available.*

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AW23

DRINKS PACKAGE

❖ SPARKLING WINE ❖

3 x Prosecco Caneva Extra Dry 95.00

3 x Prosecco Rosé Caneva Extra Dry 100.00

3 x Champagne Castelnau Réserve Brut 165.00

❖ WINE ❖

3 wines from each package, select any combination

PACKAGE ONE 75.00

White: Grillo Serenata

Red: Nero d'Avola Serenata

Rosé: Morador Rosado

PACKAGE TWO 95.00

White: Sauvignon Tordelcolle

Red: Montepulciano d'Abruzzo Degá

Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00

White: Gavi Di Gavi DOCG La Soraia

Red: Valpolicella Classico Superiore Ripasso

Rosé: Château D'esclans, Whispering Angel

❖ BEER ❖

12 x Peroni Nastro Azzurro 330ml 65.00

12 x Birra Menabrea 330ml 70.00

❖ BOTTLED SPIRITS ❖

1 x Grey Goose, Belvedere 150.00

**1 x Malfy Limone, Hendrick's, Roku, Jack Daniel's,
Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00**

*Select two mixers from our soft drink range
(Red Bull - 18 supplement)*

**1 x Cazcabel coffee liqueur, Jägermeister,
El Jimador Tequila 110.00**

Designed to be drank neat

FESTIVE CIOCHETTI

30.50 PER PERSON

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

❖ 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 ❖

MARGHERITA (V)

San Marzano tomato, mozzarella & fresh basil

DIAVOLA

Spicy salami, 'nduja, burrata cream, mozzarella,
chilli & flat leaf parsley

CAPRICCIOSA

Chestnut mushrooms, roast ham, mozzarella &
crispy olives

ORTOLANA (VG)

White base, tomatoes, spicy ve-duja, vegan,
mozzarella-style cheese, basil

❖ CIOCHETTI ❖

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

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AW23

FESTIVE VEGETARIAN & VEGAN

3 COURSES 34.00

❖ STARTERS ❖

BRUSCHETTA AL POMODORO (VG)

Vine ripened plum tomatoes, garlic, oregano
& fresh basil served on toasted ciabatta

PASTA E FAGIOLI (V)

Neapolitan pasta & bean soup, matured Italian cheese,
chilli & fried crostini

POLPETTINE DI MELANZANE (V)

Crispy aubergine & smoked provola fritters,
San Marzano tomato sauce, fresh basil

❖ MAINS ❖

INSALATE DI TRICOLORE (V)

Buffalo mozzarella, heritage mixed
variety tomatoes, avocado & fresh basil

GNOCCHI ALLA CONTADINA (VG)

Potato dumplings, mushroom & vegetable ragu,
tomato & flat leaf parsley

RAVIOLI ALLE MELANZANE (V)

Aubergine, mozzarella & sun-dried tomato filling,
tomato cream sauce, fresh basil

PIZZA ORTOLANA (VG)

White base, basil soy cream, vine
ripened tomatoes, spicy ve-duja, vegan
mozzarella-style cheese & fresh basil

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

❖ DESSERTS ❖

TORTA ALLA NUTELLA (V)

Chocolate & hazelnut cheesecake, sour cherry,
candied hazelnut

BUDINO DI PANETTONE (V)

Italian-style bread & butter pudding,
poached apricots, vanilla custard

GELATI (V)

Selection of award-winning ice cream & sorbet,
hazelnut biscotti. *Vegan flavours available.*

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