

The background is a vibrant teal color, decorated with scattered multi-colored confetti (purple, blue, yellow, pink) and fresh orange slices on pine branches in the corners. The text is centered and reads:

A MERRY & BRIGHT
ITALIAN CHRISTMAS

“RIVA FESTIVA”

AT RIVA BLU
BIRMINGHAM

RIVA
blu



A BIG, BOLD, ITALIAN CHRISTMAS AWAITS!

Celebrate the festive season with a Southern Italian flair at Riva Blu Birmingham. Let Riva Blu be your go-to party destination this season, where every gathering is infused with the vibrant energy of Italy.

Found on Temple Row in the heart of Birmingham, Riva's distinctive plush teal interiors welcome you into Southern Italy with unparalleled style & glamour. It also boasts an open kitchen, cocktail bar & large alfresco terrace to bring you a taste of La Dolce Vita – the sweet life.

Our passionate team is here to transport you straight to Christmas in Italy, with world-class Southern Italian cuisine and a welcoming atmosphere.

Whether you're planning a formal dinner, causal lunch or a fun-filled pizza masterclass, Riva Blu is the perfect spot to make your Christmas events shine.





PARTY WITH US IN OUR PRIVATE DINING ROOM

Big festive dinner with La Famiglia or blow-out festa with friends; we've got the venue and the menu for a Christmas event to remember at Riva Blu. This stylish room is perfect for festive gatherings, whether you're hosting an intimate Christmas dinner or a lively holiday party.

Accommodating up to 40 seated guests, the Private Dining Room offers a festive menu of Southern Italian dishes paired with Prosecco, fine wines, and zesty aperitivi, all served from your own private cocktail and wine bar. With a state-of-the-art music system and full AV setup, your holiday celebration will be seamless and unforgettable. Let our dedicated events team take care of every detail, making your Christmas event truly special.

CAPACITY: 40 SEATED



FESTIVE MENUS

Indulge in a Christmas filled with rich Neapolitan-inspired dishes, festive cocktails, and the unmistakable warmth of Italian hospitality. Enjoy seasonal, Italian dishes created especially for Christmas, alongside fine wines and holiday-inspired cocktails. Choose from a variety of menus to suit your preferred taste, style and budget. The ultimate Italian-inspired feast awaits.



CHRISTMAS LUNCH

39.95

* ANTIPASTI *

FRITTATINA CACIO E PEPE

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

BARBABIETOLA DORATA

Golden beetroot, honey mustard dressing, ricotta, thyme & roasted almonds

CALAMARI

Crispy fried squid, courgette, red pepper & confit garlic aioli

BRUSCHETTA CLASSICA

Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

PASTA E FAGIOLI

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

* SECONDI *

TACCHINO SALTIMBOCCA

Turkey escalopes, DOP Parma ham, sage & Marsala sauce

TORTELLONI DI ZUCCA

Butternut squash filled pasta, roasted squash cream, spicy ve-duja, sage & toasted walnuts

BRANZINO

Pan-fried sea bass, friarielli, vine-ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA

Fried layers of aubergine, tomato, mozzarella & basil pesto

GNOCCHI ALLA CONTADINA


Potato dumplings, mushroom & vegetable ragù, flat leaf parsley

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries (£3 supplement)

FILETTO DI MANZO

225g Angus fillet steak, peppercorn sauce & fries (£10 supplement)

Roast potatoes & seasonal vegetables for the table to share 

* DOLCI *

BUDINO DI PANETTONE

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

TIRAMISU

Coffee, amaretto sponge, mascarpone & cocoa powder

SEMIFREDDO

Chocolate & amaretto iced parfait, white chocolate, hazelnut brittle & Amarena cherries

MOUSSE AL CIOCCOLATO

Rich chocolate mousse, Amarena cherries, toasted cacao nibs & plant based vanilla ice cream

GELATI

Selection of ice cream, hazelnut biscotti
(plant based flavours available on request)

VEGAN  VEGETARIAN 

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.

Allergens
& Calories
Scan this code



CHRISTMAS DINNER

49.95

* ANTIPASTI *

BURRATA PUGLIESE

Apulian creamy mozzarella, sage & walnut pesto, sundried tomato & black olive focaccia

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, Parmesan, chestnut mushrooms, rocket, lemon dressing, aged balsamic & toasted walnuts

POLPETTINE DI MELANZANE

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

CALAMARI

Crispy fried squid, courgette, red pepper & confit garlic aioli

BRUSCHETTA CLASSICA

Toasted sourdough, vine-ripened tomatoes, garlic, oregano & fresh basil

* SECONDI *

TACCHINO SALTIMBOCCA

Turkey escalopes, Parma ham, sage & Marsala sauce

TORTELLONI DI ZUCCA

Butternut squash filled pasta, roasted squash cream, spicy ve-duja, sage & toasted walnuts

BRANZINO

Pan-fried sea bass, friarielli, vine-ripened tomatoes, black olives, garlic, capers, parsley & oregano

PARMIGIANA

Fried layers of aubergine, tomato, mozzarella & basil pesto

GNOCCHI ALLA CONTADINA


Potato dumplings, mushroom & vegetable ragù, flat leaf parsley

BISTECCA DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries

FILETTO DI MANZO

225g Angus sirloin steak, peppercorn sauce & fries (€5 supplement)

Roast potatoes & seasonal vegetables for the table to share 

* DOLCI *

ZEPPOLA

The Queen of Neapolitan pastries, a soft choux bun, with vanilla cream & Amarena cherry

BUDINO DI PANETTONE

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

PANNA COTTA

Amalfi lemon cream, berry compote & amaretti biscuits

MOUSSE AL CIOCCOLATO

Rich chocolate mousse, Amarena cherries, toasted cacao nibs & plant based vanilla ice cream

GELATI

Selection of ice cream, hazelnut biscuits
(plant based flavours available on request)

VEGAN  VEGETARIAN 

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ENQUIRE NOW

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0121 633 3636

61-63 Temple Row Birmingham B2 5LS

Rivablu.co.uk



DETAILS

Vegetarian & vegan friendly

Parking close by (Liverpool One)

Stations: James Street | Moorfields | Lime Street

Complimentary WiFi

Wheelchair accessible

Accessible bathrooms

Baby change facilities

Dedicated event host

AV System

RIVA
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