

LUNCH

2 COURSES 20.00 | 3 COURSES 25.00

ANTIPASTI Starters

BRUSCHETTA POMODORO (Vg)

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

CALAMARI

Courgette, red pepper & confit garlic aioli

ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

PASTA E FAGIOLI (V) **NEW**

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

SECONDI Mains

FETTUCCINE BOLOGNESE

Slow-cooked beef ragù, tomato, matured Italian cheese & basil

INSALATA TRICOLORE (V)

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

SPAGHETTI CARBONARA

Traditional recipe, free range egg, guanciale & Pecorino Romano

PIZZA MARGHERITA (V)

San Marzano tomato, mozzarella, tomato & fresh basil

Vegan option available (Vg)

BRANZINO ALLA CAPRI

Pan-fried sea bass, tomato, lemon, black olive & basil

PARMIGIANA MELANZANE (V)

Fried layers of aubergine, tomato, smoked provola & basil pesto

POLLO ALLA GRIGLIA **NEW**

Marinated half chicken, lemon, rosemary, aged balsamic, semi-dried tomatoes & rocket

INSALATA CAESAR

Chargrilled chicken, gem lettuce, Parmesan, pancetta, anchovies & garlic sourdough croutons

A light Caesar dressing is available on request

DOLCI Desserts

PANNA COTTA **NEW**

Set vanilla cream, amarena cherries & amaretti biscuit

SEMIFREDDO (V)

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

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

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, not all ingredients can be listed & we cannot guarantee the total absence of allergens in our dishes.

Allergens &
Calories
Scan this code



SS25

RIVA

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LUNCH MENU