

VALENTINE'S DAY SET MENU

CHAMPAGNE
Castelnau Brut NV
125ml 12.50
Bottle 61.50

3 COURSES FOR 37.50 PER PERSON

ANTIPASTI

BRUSCHETTA POMODORO

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

BRUSCHETTA GAMBERONI

Toasted sourdough, pan-fried king prawns & chilli mayonnaise

CALAMARI

Courgette, red pepper & confit garlic aioli

FRITTATINA CACIO E PEPE

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

SECONDI

LINGUINE FRUTTI DI MARE

Wild red king prawn, mussels, clams, calamari, white wine, tomato & chilli sauce

BRANZINO

Whole filleted sea bass, pistachio butter, lemon & chives
4.00 supplement

POLPETTE

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

SPAGHETTI CARBONARA

Egg yolk, guanciale, Pecorino Romano cheese

LASAGNE CONTADINA

Slow-cooked vegetable ragù, soya béchamel, tomato, plant-based cheese & fresh basil

DOLCI

PANNA COTTA

Set vanilla cream, Amarena cherries & amaretti biscuit

TIRAMISÙ AL PISTACCHIO

Pistachio, coffee, amaretto soaked sponge & mascarpone

SEMIFREDDO

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

ZEPPOLA

Soft choux pastry bun, with vanilla cream & Amarena cherries

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.

 Vegetarian  Vegan

Allergens &
Calories
Scan this code



Valentines 2026



RIVA
blu

VALENTINE'S
DAY

A STAR CROSSED NIGHT
AT RIVA BLU