



◆ THE BIG ITALIAN ◆
CHRISTMAS



RIVA
blu

CLASSIC MENU

AVAILABLE UNTIL 5PM

3 COURSES 42.00

ANTIPASTI

BRUSCHETTA POMODORO (VG)

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

FRITTATINA RAGU DI MANZO

Beef shin ragù, mozzarella & Pecorino in a pasta & béchamel fritter, bolognese & fresh basil

CALAMARI

Courgette, red pepper & confit garlic aioli

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, pear & celeriac remoulade, rocket, aged balsamic & pickled walnuts

FARINATA (VG)

Roasted spiced butternut squash, sage & pumpkin seeds on a savoury chickpea pancake

SECONDI

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share (VG)

ROAST TURKEY

Slow-roasted turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy & cranberry sauce

BISTECCA

British Isles Rump Steak served with fries & peppercorn sauce

BUTTERNUT SQUASH CAPONATA (VG)

Grilled butternut squash, peppers & fennel, walnut & cranberry pesto, chilli, pumpkin seeds & aged balsamic, on a savoury chickpea pancake

RISOTTO ALLE CASTAGNE (V)

Creamy Arborio rice, roasted chestnut, grilled radicchio, blue goat's cheese & walnuts

ORATA ALLA BARESE

Baked sea bream fillet, fennel, anchovy, olive, capers & gremolata

DOLCI

TORTA CAPRESE (V)

Dark chocolate & almond tart, icing sugar & vanilla cream

TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone & cocoa powder

ESPRESSO CRÈME CARAMEL (VG)

Baked coffee custard, rum poached prunes & zesty orange tuile

PANNA COTTA

Set vanilla cream, mulled wine poached pear & roasted hazelnuts

GELATO E SORBETTI (V)

Your choice of 3 scoops, served with a mini almond wafer cone
(vegan flavours available on request)

ADDITIONAL SIDES

All sides 5.75

PIGS IN BLANKETS | MASHED POTATO (V) | TENDERSTEM BROCCOLI (VG)

HOUSE SALAD (VG) | GARLIC BABY SPINACH (VG)

SIGNATURE MENU

3 COURSES 52.00

ANTIPASTI

BRUSCHETTA POMODORO (VG)

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

BURRATA CON NOCCIOLE (V)

Apulian creamy mozzarella, truffle, sherry vinegar & honey dressing with an Italian cheese crisp

CARPACCIO DI BRESAOLA

Wafer thin air-dried beef, pear & celeriac remoulade, rocket, aged balsamic & pickled walnuts

ARANCINI (V)

Crispy truffle risotto balls, smoked provola & Italian cheese sauce

PROSCIUTTO E RICOTTA

DOP Parma ham, ricotta, truffle honey & walnuts

SECONDI

All of our mains are served with roast potatoes & seasonal vegetables, for the table to share (VG)

ROAST TURKEY

Slow-roasted turkey, apricot & chestnut stuffing, pigs in blankets, roasting gravy & cranberry sauce

BISTECCA FILETTO

British Isles Filet Steak served with fries & peppercorn sauce (£5.00 supplement)

POLPETTE

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

BUTTERNUT SQUASH CAPONATA (VG)

Grilled butternut squash, peppers & fennel, walnut & cranberry pesto, chilli, pumpkin seeds & aged balsamic, on a savoury chickpea pancake

RISOTTO ALLE CASTAGNE (V)

Creamy Arborio rice, roasted chestnut, grilled radicchio, blue goat's cheese & walnuts

ORATA ALLA BARESE

Baked sea bream fillet, fennel, anchovy, olive, capers & gremolata

DOLCI

ITALIAN-STYLE TRIFLE (V)

Amaretto soaked sponge, vanilla & chocolate custard, sweet mincemeat & whipped cream

ESPRESSO CRÈME CARAMEL (VG)

Baked coffee custard, rum poached prunes & zesty orange tuile

TORTINO AL CIOCCOLATO (V)

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

TIRAMISÙ DI NATALE (V)

Espresso soaked panettone, festive brandy cream, brandy custard & almond brittle

PANNA COTTA

Set vanilla cream, mulled wine poached pear & roasted hazelnuts

GELATO E SORBETTI (V)

Your choice of 3 scoops, served with a mini almond wafer cone (vegan flavours available on request)

DRINKS PACKAGES

SPARKLING WINE

3 x Tempio Prosecco Extra Dry 110.00

3 x Prosecco Rosé Serena 115.00

WINE

Choose any 3 bottles of wine from each package

PACKAGE ONE 90.00

Trovati Pinot Grigio

Sessola Pinot Grigio Rosé

Angelo Montepulciano d'Abruzzo

PACKAGE TWO 110.00

Sauvignon Blanc, Mezzacorona

La Piuma Chianti

Calafuria Negroamaro

PACKAGE THREE 140.00

Gavi Ca' Di Mezzo

Bonacosta Valpolicella Classico, Masi

Whispering Angel Cotes de Prôvence

BEER

A selection of 12 beers 65.00

Peroni 330ml

Moretti 330ml

NO & LOW

3 x Steinbock 0% Sparkling Riesling 75.00

12 x Moretti Zero 60.00

6 x Non-Alc Hugo Spritz 35.00

BOTTLED SPIRITS

Includes 6 mixers

Belvedere Pure vodka 165.00

Hendrick's gin 140.00

Havana Club Cuban Spiced rum 145.00

Woodford Reserve Bourbon 150.00

Altos Plata Tequila 120.00

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.

 Vegetarian  Vegan

**Allergens &
Calories**
Scan this code

