



RIVIERA

CAFE

DINNER

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Antipasti

Small Plates

Woodfire Puff Bread <i>Extravirgin Olive Oil – Sea Salt</i>	40
Garlic Bread <i>Confit Garlic-Rosemary-Sea Salt</i>	40
Olives <i>Marinated Italian Olives</i>	65
Ricotta <i>Whipped Ricotta, Honey And Blackpepper</i>	70
Hummus <i>Whipped Chickpeas,Giardiniera Pickles, Evo</i>	85
Tuna Tartare <i>Stracciatella Di Burrata – Basil</i>	150
Burrata <i>100gr Burrata Cheese, Cherry Tomatoes And Basil</i>	160
Bresaola <i>Curred Beef Bresaola - Rucola – Parmiggiano Reggiano</i>	120
Formaggi <i>60gr Italian Cheeses – Honey Comb – Crackers</i>	140
Salumi & Formaggi <i>Pork Charcuteries, Cheeses, House Pickles, Olives, Crackers</i>	200

Homemade Pasta

Tagliolini Ragú Di Agnello <i>Braised Lamb Shoulder Ragú, Mushrooms and Parmigiano Reggiano</i>	160
Tagliatelle <i>Yellowfin Tuna, Tomatoes, Black Olives, Chilli And Mint</i>	140
Orecchiette Al Sugo (v) <i>Tomatoes Sugo And Basil (+ Stracciatella Di Burrata 40)</i>	105
Rigatoni Cacio E Pepe (v) <i>Parmigiano Reggiano & Pecorino Romano Sauce and Blackpepper</i>	130

Vino

BOLLICINE

‘22 Bacio Della Luna	<i>Spumante Millesimato, Ita</i>	130 / 650
NV Cavalieri Reali	<i>Extra Dry, Prosecco, Ita</i>	800
NV Montaubret	<i>Champagne Brut, Fra</i>	1.400

BIANCO

‘23 Cavatina	<i>Pinot Grigio, Ita</i>	130 / 650
’22 Pasqua	<i>Passione White, Soave, Ita</i>	750
‘22 Chilensis	<i>Signature, Sauvignon Blanc, Chi</i>	750
’23 Altugnac	<i>Les Turitelles, Charmadonnay, Fra</i>	800
‘24 Clos Henri	<i>Estate, Sauvignon Blanc, Nz</i>	850

ROSE

‘24 Caprice	<i>Provence, Rose, Fra</i>	130 / 600
’22 Carte Noire	<i>Provence, Rose, Fra</i>	800

ROSSO

‘23 Cavalieri Reali	<i>Primitivo – Ita</i>	140 / 700
‘22 Chateau De L’aubrade	<i>Bordeaux, Merlot, Fra</i>	150 / 750
‘22 Alto Cedro	<i>Ano Cero, Malbec, Arg</i>	800
’23 Bouchard Aine & Fills	<i>Burgundy, Pinot Noir – Fra</i>	900
‘19 Legende	<i>Bordeaux, Medoc, Cabernet Sauvignon, Fra</i>	1.000
’23 Orma	<i>Rosso Di Orma, Bolgheri, Cabernet Sauvignon/Merlot – Ita</i>	1.300

PIZZA, SWEETS & SOFTS

Woodfire Pizza <i>Artisan Italian Pizza – Vegan Mozzarella Available</i>	9” / 12”	Marinara (VG) <i>Tomato San Marzano, Confit Garlic and Oregano</i>	45 / 70
		Margherita (V) <i>Tomato San Marzano, Fior Di Latte and Basil</i>	60 / 110
		Funghi (V) <i>Fior Di Latte, Black Truffle Mushrooms and Thyme</i>	80 / 130
		Diavola  <i>Tomato San Marzano, Fior Di Latte, Spicy Pork Chorizo and Olives</i>	110 / 160
		Cacio e Pepe <i>Ffior di latte, pecorino romano, parmigiano reggiano and blackpepper</i>	80 / 130
		Hawaian  <i>Tomato San Marzano, fior di latte, cotto ham and pineapple</i>	70 / 120
		Primavera <i>Fior di latte, mushrooms, eggplant, capsicums, black olives and basil</i>	80/130
		Parma  <i>Tomato San Marzano, fior di latte, prosciutto crudo, stracciatella di burrata and basil</i>	150 / 240
		Bresaola <i>Fior di latte, beef bresaola, cherry tomatoes, balsamic glaze and Parmigiano reggiano</i>	110 / 160
		Tonnata <i>Fior di latte, tuna, sundried tomatoes, red onion and capers</i>	80 / 130
		Calzone  <i>Fior Di Latte, Cotto Ham, Ricotta and Mushrooms</i>	80 / 130

Sweets	Tiramisu	90
	Nutella, Bananas and Strawberrys Pizza	85
	Berry and Mascarpone Crepes	95

BEER			MINERAL WATER		
On Tap: Island Brewing		m / 70	Balian 330Ml		30
<i>Pilsner, Id</i>			Balian 750 Ml		55
330 Ml Cans		65	SPARKLING WATER		
<i>Island Brewing, Summer Pale Ale, Id</i>			Balian 330Ml		30
			Balian 750 Ml		55
MOCKTAIL SPRITZ			COFFEE		
Lychee Fizz		60	Espresso	35 S / 40 D	
<i>Lychee, Orange, Lime, Lemonade Bubbles</i>			Cappuccino		40
Strenght		65	Latte		40
<i>Hiro Focus Natural Drink, Lemon, House Spiced Ginger Beer, Passion</i>			Americano		40
			Decaf		46
			Matcha		50
			With Almond / Oat Milk / Soy Milk		10
SOFT DRINK			TEA		
Coca Cola		25	English Breakfast		35
Coke Zero		25	Oriental Green		35
Tonic Water		25	Tropical Mango		35
Sprite		25	Minty Breeze		35
Riviera Homemade Spiced Ginger Beer		35	Lemongrass Delight		35
Hibiscus Ginger Kombucha		50	Earl Grey Tea		35
Apple Kombucha		50			

DRINKS

Cocktails

COCKTAILS D'AUTORE

	Sencha Highball <i>Bourbon Whiskey, Peach Liqueur, Vanilla Sencha Tea Soda</i>	140
	Cherry Margarita <i>Tequila, Cherry Tomato Water, Triple Sec, Lemon Juice, Grapefruit Syrup</i>	150
	Primavera <i>Gin, Longan Cordial, Rapsberry, Lemon Juice, Riviera Ginger Beer</i>	140
	Tropicale <i>Dark Rum, Burn Pineaple Cordial, Aperol, Cocunat, Lemon Juice</i>	140
	Amaro Espresso Martini <i>Vodka Infused Earl Grey Tea, Amaro, Cocunat, Coffee Brew, Soy Milk, Orgeat</i>	150
	Spicy Passione <i>Tequila, Passion Puree, Jalapeno, Lemon Juice, Honey</i>	150

APERTIVO POPULAR

	Negroni Clasico <i>Gin, Sweet Vermouth, Campari</i>	140
	Aperol Sprit'z <i>Aperol, Prosecco, Soda, Orange</i>	140
	White Negroni <i>Gin Infused Pear, Pinot Grigio, Bianco Vermouth, Elderflower, Orange Bitters</i>	140
	Hugo Sprit'z <i>Gin, Presecco, Eldelflower, Mint, Soda Water</i>	140
	Mezcal Negroni <i>Mezcal, Sweet Vermouth, Campari</i>	150
	Limoncello Spritz <i>House Limoncello, Prosecco, Lemon, Mint, Soda Water</i>	140

Spirits

GIN

Hendrick's, Scotland	130 / 250
Tanqueray, England	130 / 250
Roku, Japan	130 / 250

VODKA

Seagram's	110 / 210
Greygoose	120 / 230

RUM

Bacardi Light	100 / 190
Bacardi Spiced	100 / 190
Plantation Dark	110 / 200

TEQUILA & MEZCAL

Don Julio, Reposado	140 / 270
Heradura, Plata	130 / 250
Don Julio, Anejo	140 / 270
Koch Elemental, Mezcal	130 / 250

SCOTCH WHISKEY

Singleton 12y	140 / 270
Glendfiddich 12y	140 / 270

AMERICAN & RYE WHISKEY

Wild Turkey	130 / 250
Jhon Jameson	130 / 250

Secondi & Contorni

Mains & Sides

Milanese <i>Crumbed Chicken Cotoletta – Ceasar Salad</i>	150
Barramundi <i>Grilled Barramundi Fillet – Spicy Green Leaves – Lemon</i>	160
Steak <i>200gr Angus Bavette and Mediterranean Chimichurri</i>	450
Burger <i>Wagyu Beef Pattie, English Cheddar, Tomatoes, Lettuce And Pickles</i>	170
Insalata Verde <i>Organix Mix Leaves Salad</i>	55
Rucola <i>Rocket Salad, Cherry Tomatoes, Parmiggiano Reggiano and Balsamic</i>	65
Shoestrings <i>Potato Fries – Aioli</i>	55
Funghi <i>Sauteed Garlic Mushrooms</i>	70
Pomodori <i>Organic Tomatoes Salad, Green Beans, Pickled Shallot, Balsamic</i>	115

Salad Bowls

Zucca (V) <i>Roasted Pumpkins, Quinoa, Organic Leaves, Lemon Yoghurt and Crispy Pepitas</i>	110
Garden Greens (VG) <i>Grilled Tofu, Edamame, Avocado, Crispy Felafels, Red Rice and Romaine Lettuce</i>	95
Pollo <i>Grilled Chicken, Cherry Tomatoes, Avocado, Burnt Corn, Organic Leaves, Caeser Dressing and Parmigiano Reggiano</i>	120
Greca (VG) <i>Chickpeas, Greek Feta Cheese, Sundried Tomatoes, Kale and Romaine Leaves, Black Olives and Almond</i>	140

