

SMALL PLATES

Marinated Italian Olives	65
Potato and Rosemary Focaccia	55
Crispy Sourdough Baguette, Fermented Butter	60
Eggplant Babaganoush, Macadamia Dukkah	70
Chickpeas Hummus, Burnt Butter, Vegetable Crudites	80
Sakoshi Bay Oyster, Shallot Mignonette	85ea
Cantabrian Anchovies Toast	65ea
Crispy Zucchini Flowers, Lemon Ricotta	70ea
Seabream Tartare, Confit Tomatoes, Baby Capers And Lemon	150
Bluefin Tuna Tartare, Tonnato	130
Hokkaido Scallops Crudo, Burnt Orange And Basil	230
Steak Tartare, Potato Chips	200
Grilled Baby Calamari, Gremolata	190
50gr Jamon Iberico, Gnocco Fritto And Guindillas	220
Octopus Carpaccio, Chickpeas, Tomatoes, Spicy Aioli And Olives Crumb	170
Squid, School Prawns And Zucchini Flower "Fritto Misto"	160
Chicken Liver Bruleé, Pickled Onion And Orange	160
Hand-Stretched Burrata, Burnt Pickled Capsicum And Basil	190

HOMEMADE PASTA E RISO

Rigatoni, Spicy Vodka Sauce, Stracciatella Di Burrata	160
Tagliatelle, Wagyu Beef And Pork Ragú And Broccolini	180
Tagliolini Lobster, Cherry Tomatoes, Chilli And Basil	280
Wild Greens Stuffed Pappardella, Parmesan Cream And Sage	150
Risotto "Cacio E Pepe" And Tuna Battuta	230

MAINS & SIDES

Grilled Seabream, Spicy Broccolini And Cauliflower	250
Half Organic Chicken, Café De Paris And Burnt Shallots	200
Seared Tuna Steak, Salsa Rossa And Anchovies	250
Wagyu Cheeseburger, Onion Lyonnaise, Gorgonzola And Aioli	230
350gr Heritage Black Pig Chop, Burnt Butter, Capers And Sage	550
250gr Black Angus Rib-Eye, Italian Chimichurri	700
Organic Mix Leaves, Radish And Mustard Dressing	60
Wild Rucola, Cherry Tomatoes, Balsamic And Parmigiano Reggiano	70
Handcut Fries, Aioli	75
Heirloom Tomatoes Salad, Chickpeas, Shallot, Cucumber And Herbs	95
Whipped Potato Puree, Butter And Chives	60

DINNER

BISTRO

RIVIERA