

# riva tal

## APERITIVO

Marito Spritz .....	0,2l · 7.90
Marito, Lime, Mediterranean Tonic Water, basil	
Marito Soda .....	0,2l · 6.90
Marito, Soda, Lime	
Amalfi Spritz .....	0,2l · 6.90
Campari, Bitter Lemon, Grapefruit Juice	
Vino Crodino.....	0,2l · 5.80
Orange Bitter, White Wine	
Aperol Spritz .....	0,2l · 6.50
Aperol, Prosecco, soda, orange	
Veneto Spritz .....	0,2l · 6.50
Aperol, White Wine, Soda, Lime	
Milano Mule.....	0,2l · 6.50
Aperol, Ginger Ale, Cucumber	
Riva Hugo .....	0,2l · 5.90
Prosecco, Elderflower Syrup, Mint	
Riva Americano .....	0,2l · 6.90
Campari, Belsazar Red, Soda, Flamed Orange	

## SOFT DRINKS

Table Water .....	0,2l · 1.40 / 0,5l · 3.00 / 1,0l · 5.20
carbonated	
Plose medium / naturale .....	0,25l · 3.30 / 0,75l · 6.50
Homemade Lemonade.....	0,4l · 3.50
Juices.....	0,2l · 3.00
(Currant, Organic Apple, Orange or Cherry)	
Juice Spritzers.....	0,2l · 2.20 / 0,4l · 4.00
Aranciata .....	0,25l · 3.50
Limonata.....	0,25l · 3.50
Chinotto .....	0,25l · 3.50
Crodino .....	0,1l · 3.00
Sanbitter .....	0,1l · 3.00
Softs .....	0,2l · 2.90
Spezi, Fanta, Sprite, Cola, Cola light	
Fever Tree.....	0,2l · 3.80
Ginger Ale, Bitter Lemon, Tonic Water	
Red Bull.....	0,25l · 4.50
Classic, Sugarfree, Yellow Edition	

## WHITE WINES

Sauvignon Blanc „921“ .....	0,1l · 3.50 / 0,75l · 25.00
Antonutti, Friaul	
Chardonnay .....	0,1l · 3.70 / 0,75l · 26.00
Preludio, Rivera	
Bianco di Custoza.....	0,1l · 3.20 / 0,75l · 23.00
Farina, Veneto	
Grillo „Antura“ - Bio .....	0,1l · 3.90 / 0,75l · 27.00
Maggio Vini, Sizily	
Chiarretto Rosa Mara .....	0,1l · 4.70 / 0,75l · 35.00
Costaripa, Lombardei	

## RED WINES

Nero d'Avola	
„Antura“ - Bio .....	0,1l · 3.60 / 0,75l · 25.50
Maggio Vini, Sicily	
Primitivo .....	0,1l · 3.80 / 0,75l · 26.50
Salento, Apulia	
Merlot „Riff“ .....	0,1l · 4.50 / 0,75l · 32.00
Lageder, South Tyrol	

## BEERS

Becks Pils.....	0,3l · 3.70
Peroni .....	0,33l · 3.70
Becks Pils alcohol free.....	0,33l · 3.70
Augustiner Lager .....	0,2l · 2.60 / 0,5l · 4.20
Erdinger White Beer / alcohol free.....	0,5l · 4.20

## BUBBLES

Berlucchi saten .....	0,1l · 7.50
Berlucchi rose .....	0,1l · 8.50
Deutz brut .....	0,375l · 49.00 / 0,75l · 89.00
Deutz rose .....	0,375l · 59.00 / 0,75l · 109.00

## ANTIPASTI

<b>Vitello Tonnato</b> .....	12.00
veal carpaccio, tuna cream, capers	
<b>Gratinated Goat Cheese</b> .....	11.00
Pumpkin carpaccio, pomegranate seeds, Sicilian pistachios	
<b>D.O.P. Burrata from Apulia</b> .....	12.50
Various colourful local tomatoes, basil, arugula	
<b>Zucchini Carpaccio</b> .....	9.50
planed parmesan, lime dressing, roasted pine nuts	
<b>Carne Rosa</b> .....	9.50
Roast beef, Sicilian caponata vegetables & potato vinaigrette	
<b>Antipasto misto</b> .....	14.50
the best compiled upon request	
<b>Pizza Bread with Rosemary</b> .....	9.50
Tomatoes and artichoke dip, marinated black olives	

## LUNCH MENU

Mo. - Fr. / 11:00 a.m. - 2:30 p.m

<b>Daily Salad</b> .....	7.90	<b>Daily Pasta or Pizza</b> .....	8.75
<b>Daily Pasta or Pizza</b> .....	10.50	<b>Mezzo &amp; Mezzo</b> .....	10.50
with small mixed salad		small daily pizza + small daily salad	

## SALAD

<b>Insalata Mista</b> .....	4.50 / 6.50	<b>Panzanella -Tuscan bread salad</b> .....	16.00
mixed leaf salad		tomatoes, olives, arugula, basil, cucumber, D.O.P. buffalo mozzarella, and pizza bread	
<b>Tomato Salad</b> .....	6.50	<b>Buffalo Mozzarella &amp; Avocado</b> .....	13.50
arugula, red onions and basil		tomatoes, basil & olive oil	
<b>Rucolasalat</b> .....	6.50	<b>Primavera</b> .....	12.50
Grana Padano and balsamic		pickled Hokkaido pumpkin, eggplant, Artichokes, tomatoes, baby spinach, zucchini	

## PASTA

<b>Penne Napoli</b> .....	9.50
tomato sauce and basil	
<b>Orecchiette Salsiccia</b> .....	12.50
wild broccoli, cherry tomatoes, white wine	
<b>Spaghetti Scampi</b> .....	14.50
white wine, garlic, tomatoes, chilli peppers	
<b>Fusilli Bolognese</b> .....	11.50
stewed beef sugo and rosemary	

From now on you get 10 % discount by picking it up yourself

## PIZZA

<b>Pizza Bread</b> .....	5.50	<b>Primavera</b> .....	12.50
olive oil, sea salt and rosemary		tomato sugo, mozzarella, basil, cherry tomatoes, zucchini, aubergine, artichokes and ricotta salad	
<b>Marinara</b> .....	7.50	<b>Chicken Curry</b> .....	12.50
tomato sugo, fresh garlic and oregano		curry cream, organic chicken breast, coriander	
<b>Margherita</b> .....	9.50	<b>Quattro stagioni</b> .....	12.50
tomato, D.O.P. mozzarella & basil		cooked ham, mozzarella, artichokes, mushrooms & olives	
<b>Napoli</b> .....	9.50	<b>Tonno</b> .....	12.50
tomato sugo, mozzarella, capers, oregano & sardines		tomatoes, mozzarella, tuna fish, red onions, Taggiasca olives & arugula	
<b>Milano</b> .....	9.50	<b>Patata Bianca</b> .....	13.00
tomaten sugo, mozzarella & Milanese salami		Potato Carpaccio, Mozzarella, Scarmorza, Basil pesto & roasted pine nuts	
<b>Palermo</b> .....	10.50	<b>Vitello tonnato</b> .....	13.50
mozzarella, ground beef, onions, crème fraîche & chives		veal carpaccio, tuna cream sauce, sardines, arugula, capers & semi dried tomatoes	
<b>Calabrese</b> .....	11.50	<b>Parma e rucola</b> .....	14.50
spicy salami from Calabria, Kalamata olives, grilled bell peppers and mozzarella		tomatoes, mozzarella, Parma ham, Grana Padano & arugula	
<b>Caprese</b> .....	11.50	<b>Roastbeef</b> .....	15.50
D.O.P. Buffalo mozzarella, tomatoes & basil		Grana Padano, arugula, soy-mustard vinaigrette	
<b>Prosciutto e funghi</b> .....	11.50	<b>Scampi</b> .....	16.00
cooked ham, mozzarella, tomato sugo & mushrooms		Avocado, spinach, semi dried tomatoes & lemonette	
<b>Quattro formaggi bianca</b> .....	12.00		
with selected cheeses			
<b>Eggplant</b> .....	12.00		
Ricotta from Lombardia, wild honey, pomegranate, Rocket and thyme			

## PINSA ROMANA

...is an almost forgotten original form of pizza from ancient Rome. We knead this special dough from wheat, rice and soy flour before letting it rise gently for up to 72 hours. That is why the Pinsa Romana is not only aromatic, but also very light and well tolerated.

<b>Tre colori</b> .....	10.50
mozzarella, arugula & pomegranate	
<b>Antipasti</b> .....	13.50
tomatoes, mozzarella, marinated grilled vegetables, basil & vegetable chips	
<b>Piccante</b> .....	13.50
spicy Salami, gorgonzola, arugula	
<b>Creamy Goat Cheese</b> .....	14.50
tomatoes, mozzarella, blueberries, basil, roasted bell peppers & semi dried tomatoes	
<b>Roastbeef</b> .....	15.50
semi-dried tomatoes, lemon, arugula	
<b>Il Ricco</b> .....	16.50
tomatoes, D.O.P. Burrata, arugula, Parma ham	

## DESSERT

Mini - Tiramisu.....	3.50
homemade	
Profiterol .....	3.00
with milk chocolate cream	
Panna Cotta .....	5.50
with homemade strawberry sauce	
Chocolate cake.....	6.00
homemade vanilla sauce	
Affogato .....	3.90

## COFFEE & TEA

Espresso.....	2.20	Latte macchiato .....	3.20
Espresso macchiato .....	2.40	Italienischer Caffè.....	2.90
Doppio .....	4.20	Caffè Corretto .....	4.20
Doppio macchiato.....	4.40	Tee .....	4.20
Cappuccino.....	3.20	assam, darjeeling, green tea, rooibos vanilla, summer berries or mint	
riva espresso beans for takeout .....		1 kg · 27.00	

## AMARI / BITTERS

Ramazotti .....	4 cl · 4.50
Montenegro .....	4 cl · 4.50
Averna.....	4 cl · 4.50
Fernet Branca / Branca Menta.....	4 cl · 4.50
Amaro del capo.....	4 cl · 5.50

## GIN

Beefeater 24.....	4 cl · 8.00
Monkey 47 .....	4 cl · 11.50
The Duke .....	4 cl · 7.00
Mare.....	4 cl · 10.50
Hendrick`s.....	4 cl · 8.50

## DIVERSE LIQUORI

Martini.....	5 cl · 4.00
Liquore Limoncino.....	4 cl · 4.50
Sambuca Molinari .....	4 cl · 4.50

## GRAPPE / AQUAVITE

Nonino Bianco .....	4 cl · 5.00
Nonino Chardonnay .....	4 cl · 5.50