

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 · 4.20
Wolfra 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
Vallone, 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
Schneider 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

Vitello Tonnato	11.50
veal carpaccio, tuna cream, capers	
Gratinated Goat Cheese	11.00
Pumpkin carpaccio, pomegranate seeds, Sicilian pistachios	
D.O.P. Burrata from Apulia	12.50
Various colourful local tomatoes, basil, arugula	
Zucchini Carpaccio	9.50
planed parmesan, lime dressing, roasted pine nuts	
Carne Rosa	13.00
Roast beef, Sicilian caponata vegetables & potato	
Antipasto misto	14.50
the best compiled upon request	
Sfilatino with Rosemary	9.50
Tomatoes and artichoke dip, marinated black olives	

LUNCH MENU

Mo. - Fr. / 11:30 a.m. - 3:00 p.m

Daily Salad	7.90	Daily Pasta or Pizza	8.75
Daily Pasta or Pizza	10.50	Mezzo & Mezzo	10.50
with small mixed salad		small daily pizza + small daily salad	

SALAD

Insalata Mista	4.50 / 6.50	Buffalo Mozzarella & Avocado	13.50
mixed leaf salad		tomatoes, basil & olive oil	
Tomato Salad	6.50	Nicoise	14.50
arugula, red onions and basil		Tuna, Taggiasca olives, boiled egg, onions, tomatoes & green beans	
Rucolasalat	6.50	Panzanella -Tuscan bread salad	15.50
Grana Padano and balsamic		tomatoes, olives, arugula, basil, cucumber, D.O.P. buffalo mozzarella, and pizza bread	
Primavera	12.50		
pickled Hokkaido pumpkin, eggplant, Artichokes, tomatoes, baby spinach, zucchini			

PASTA

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

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

PIZZA

Pizza Bread	5.50
olive oil, sea salt and rosemary	
Marinara	7.50
tomato sugo, fresh garlic and oregano	
Margherita	9.50
tomato, D.O.P. mozzarella & basil	
Napoli	9.50
tomato sugo, mozzarella, capers, oregano & sardines	
Milano	9.50
tomaten sugo, mozzarella & Milanese salami	
Palermo	10.50
mozzarella, ground beef, onions, crème fraîche & chives	
Calabrese	11.50
spicy salami from Calabria, Kalamata olives, grilled bell peppers and mozzarella	
Caprese	11.50
D.O.P. Buffalo mozzarella, tomatoes & basil	
Prosciutto e funghi	11.50
cooked ham, mozzarella, tomato sugo & mushrooms	
Quattro formaggi bianca	12.00
with selected cheeses	
Eggplant	12.00
Ricotta from Lombardia, pomegranate, rocket and thyme	
Primavera	12.50
tomato sugo, mozzarella, basil, cherry tomatoes, zucchini, aubergine, artichokes and ricotta salad	
Chicken Curry	12.50
curry cream, organic chicken breast, coriander	



We love our dough! Therefore, you will also receive our tomato dip so that you do not leave your dough. Our dough is made of high-quality organic flour from the mill Jaquone free of enzymes and unnatural substances. This mill grinds the wheat gently on two stone wheels as it did 1000 years ago.

Quattro stagioni	12.50
cooked ham, mozzarella, artichokes, mushrooms & olives	
Tonno	12.50
tomatoes, mozzarella, tuna fish, red onions, Taggiasca olives & arugula	
Vitello tonnato	13.50
veal carpaccio, tuna cream sauce, sardines, arugula, capers & semi dried tomatoes	
Parma e rucola	14.50
tomatoes, mozzarella, Parma ham, Grana Padano & arugula	
Roastbeef	15.50
Grana Padano, arugula, soy-mustard vinaigrette	
Scampi	16.00
Avocado, spinach, semi dried tomatoes & lemonette	

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.

Tre colori	10.50	Creamy Goat Cheese	14.50
mozzarella, arugula & pomegranate		tomatoes, mozzarella, blueberries, basil, roasted bell peppers & semi dried tomatoes	
Antipasti	13.50	Il Ricco	16.50
tomatoes, mozzarella, marinated grilled vegetables, basil & vegetable chips		tomatoes, D.O.P. Burrata, arugula, Parma ham	
Piccante	13.50	Mortazza Classico	16.50
spicy Salami, gorgonzola, arugula		Mozzarella, Mortadella from Bologna & Sicilian pistachios	

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

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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