













ANTIPASTI FROM THE SEA

- Raw platter (tartare, sashimi, scampi, shrimp)* (upon availability) 20
- "Daniel Sorlut "n.3" Oysters Speciales (upon availability) 5 cad.
- Scampi 5/10 * (upon availability) 5 cad.
- Shrimp* (upon availability) 5 cad.
- Scallops with cream of potatoes and leeks   16
- Sautéed Calamaro, cream of carrots and ginger with olive powder   12
- Tuna tataki with fennels and oranges   14





ANTIPASTI FROM THE LAND

- Crunchy Egg " Nobiluovo " with caciocavallo fondue and black truffle 16
- Beef tartare with green mousse  16
- Torcinelli with vegetable giardiniera e yellow cherry tomatoes 14
- Broccoli Raab and Potatoes with Rye bread cream  12
- Broccoli soup with grapes and black olives   12



FIRST COURSES FROM THE SEA

- Gentile mixed pasta with butternut squash cream and red mullets*  16
- Tagliolini pasta with clams and topinambur purée  16
- Risotto Riva (oysters, lemon and Granny Smith apples) (min for 2 pax) 20

FIRST COURSES FROM THE LAND

- Braised beef tortelli with porcini broth  16
- Fusillone with chicory mousse, pecorino and crispy guanciale 14
- Pastificio Gentile's candela corta with Sunday ragù 15
- Chitarra-style spaghetti with turmeric, chickpeas and pepper   12
- Pastificio Gentile's Spaghettone with tomatoes and taralli  12


MAIN COURSES FROM THE SEA

- Seared Branzino*, cauliflower cream and oyster mushrooms 18
- Cod filet* in olive oil, H2O of tomatoes, potatoes and olives   16
- Glacier 51* with celeriac, caper leaves and fennel oil 35
- Seared octopus* with wine red sauce and kale 16

RIVA

RESTAURANT

MAIN COURSES FROM THE LAND

- Braised beef cheek with potato foam 16
- Veal breast with demi-glace and bok choy 16
- Secret Butcher's Pork Cut with peanut butter and apple 16
- Beef filet, potatoes and carrots 20
- Over 1000gr goes on the grill 55 al Kg
- Creamy eggplant  14
- Wagyu* takuan and Gyoza sauce (Yield-quality-grade **A5**)*** 55

PRE-DESSERT

- Selection of cheeses (upon availability) 14
- Sorbetto 5

DESSERT

- Bread, butter and jam 8
- Pear and hazelnut  8
- Petrichor, beet in moist soil 8
- Apple and fennel tartlet 8

COPERTO 3

Products might contain allergens, please consult with your server for more information or to inform of possible allergies



Lactose free



vegetarian



gluten free

*qualora non fosse possibile reperire il prodotto fresco, verrà utilizzato un prodotto abbattuto all'origine di alta qualità.

** In base alla disponibilità il prodotto potrebbe essere surgelato

*** Il sistema di classificazione utilizzato in Giappone mostra il grado di resa (A, B o C) e il grado di qualità della carne (1-5)