Riva

LOUNGE

WATERFRONT
COSTA SMERALDA

# MENU

# MARE

**IL CRUDO** €42 (2,4,6,10,12,14)
1 Scampo** |1 gambeo rosso**|2 ostriche|tartare di tonno**
*1 Langoustine**|red shrimp**|2 oysters|tuna tartare***

**INSALATA DI POLPO**** €32 (2,4,9,10,12,14)
Datterini semy dry|patate novelle|olive tagiasche|rucola
*Octopus | semi dry tomato | potato | olives| rocket*

**CEVICHE DI ORATA** €38 (2,4,9,10,12,14)
Pomodorini|fragole|cipolla di tropea|leche de tigre
*Sea bream ceviche|cherry tomatoes|strawberries| tropea onion|leche de tigre*

**TACOS DI TONNO**** €35 (1,2,4,12,14)
Mayo piccant|crema di avocado
*Tuna tacos|spicy mayo|avocado cream*

**GAMBERI IN TEMPURA** €34 (1,2,3,4,5,6,7,8,9,10,11,12,13,14)
Salsa yogurt
*Tempura prawns | yogurt sauce*

**GAMBERO ROLL** €30 (1,2,3,4,5,6,7,8,9,10,11,12,13,14)
Avocado | lattuga | salsa rosa
*Shrimp roll | avocado | cocktail sauce*

**OSTRICHE GILLARDEAU** €10 (cad./each) (2,4,10,12,14)
*Oystes Gillardeau*

# DOLCI-FRUTTA

**TIRAMISÙ** €18
*Tiramisù (1,3,5,6,7,8)*

**COPPA RIVA** €18 (1,3,6,7,8)
Gelato vaniglia | caramello salato | crumble al cacao amaro
*Vanilla ice cream | salted caramel | bitter cocoa crumble*

**RIVA FRUIT BOAT** €20
Selezione di frutta di stagione
*Seasonal fruit cut*

Allergeni / Allergens

| | |
|---|---|
| (1) Glutine / Gluten | (8) Frutta a guscio / Nuts |
| (2) Crostacei/ Crustaceans | (9) Sedano / Celery |
| (3) Uova / Eggs | (10) Senape / Mustard |
| (4) Pesce / Fish | (11) Sesamo / Sesame |
| (5) Arachidi/Peanuts | (12) Anidride Solforosa/ Sulphur dioxide |
| (6) Soia / Soya | (13) Lupino / Lupin |
| (7) Latticini / Milk | (14) Molluschi / Molluscs |

*Vi preghiamo di segnalare eventuali allergie o intolleranze*
*Please indicate any allergies or intolerances*

# TERRA

**TARTARE DI MANZO**** € 38 (1,3,7,8,9,10,11,12,13)
Parmigiano|tartufo nero|majo alla sanape di dijon
*Beef Tartare | parmesan cheese | black truffle | mustard dijon mayo*

**CARPACCIO DI CARNE SALADA** €36 (7,8,9,10,12)
Rucola|grana|pomodorini
*Arugula|parmesan|tomatoes*

**PROSCIUTTO IBERICO** €40 (1,3,5,6,7,8,10,11,12,13)
Pane croccante|crema di pomodoro fresco
*Ham | crispy bread | fresh tomato cream*

**BAO BUNS**** €30 (1,3,6,7,8,10,11)
Pollo marinato asiatica|cetrioli|semi di sesamo
*Asian marinated chicken|cucumbers|sesame seeds*

**MINI CHEESE BURGER** €20 (1,3,5,6,7,8,9,10,11,12,13)
Formaggio|manzo|pomodoro (5 pz)
*Cheese|beef|tomato*

**SELEZIONE DI SALUMI** €32 (1,3,5,6,7,8,9,10)
Salumi italiani ricercati|bis di formaggi stagionati| miele|confettura
*Cold Cuts|cheese|honey|marmelade*

# VEGETALE

**PINSA**** €26 (1,3,5,6,7,8,9,10,11,12,13)
Stracciatella di bufala | datterini gialli e rossi | songino |scaglie di pecorino
*Buffalo creamy mozzarella|plum tomatoes| corn salad|pecorino cheese*

**CAPRESE DI BURRATA** €28 (1,7,8)
Fantasia di pomodorini | olio al basilico
*Burrata | fresh raw tomato | basil olive oil*

**LASAGNETTA** €24 (1,3,5,6,7,8,9,10,11,12,13)
Pomodoro fresco | mozzarella | pesto di basilico
*Little lasagna|mozzarella|basil pesto*

**SPINACH SALAD** €22 (7,10)
Baby spinach | dressing al limone | parmigiano 36 mesi | pepe al mulinello
Baby spinach | *lemon dressing |parmigiano 36 months | freshly ground pepper*

**PATATE FRITTE HOMEMADE AL TARTUFO** €28
(1,2,3,4,5,6,7,8,9,10,11,12,13)
*Homemade French fries with truffle*

Il prodotto ittico somministrato crudo è conforme alle prescrizioni del Reg. (CE) 853/2004.
*- The fish product administered raw complies with the requirements of Reg. (EC) 853/2004.*
Le informazioni circa la presenza di sostanze o di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio.
*Information regarding the presence of substances or products that cause allergies or intolerances is available by contacting the staff on duty.*
(*) I piatti sono preparati con materia prima congelata o surgelata all'origine. *- (*) The dishes are prepared with frozen or deep-frozen raw materials at origin.*
(**) I piatti vengono sottoposti ad abbattimento rapido di temperatura sino a -18°C per garantire la qualità e la sicurezza.
*(**) The dishes are subjected to rapid blast chilling down to -18°C to guarantee quality and safety.*

## VODKA

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|---|---|
| Belvedere 10 | 45 |
| Beluga Gold | 45 |
| Beluga Noble | 40 |
| Grey Goose | 30 |
| Stolichnaya Elit | 30 |
| Tito's | 25 |
| Ketel One | 25 |
| Belvedere | 25 |
| Sapling | 25 |

## COGNAC

| | |
|---|---|
| Remi Martin Louis XIII | 350 |
| Hennessy XO | 70 |
| Remi Martin XO | 60 |
| Remy Martin VSOP | 40 |
| Courvoisier VS | 25 |

## AGAVE

| | |
|---|---|
| Clase Azul Reposado Mignon cl 20 | 250 |
| Clase Azul Añejo | 150 |
| Clase Azul Reposado | 80 |
| Clase Azul Gold | 80 |
| Clase Azul Plata | 50 |
| Clase Azul Mezcal Durango | 80 |
| Clase Azul Mezcal Guerrero | 80 |
| Clase Azul Mezcal San Luis Potosì | 80 |
| Clase Dragones Blanco | 30 |
| Casamigos Mezcal | 30 |
| Don Julio Blanco | 30 |
| Casa Amigos | 30 |
| Patron Silver | 30 |
| Patron Reposado | 30 |
| Patron XO Cafe | 30 |
| Don Julio 1942 | 80 |
| Don Julio Reposado | 30 |
| Don Julio Añejo | 30 |
| UNO Casa Hergueta Cristallino | 70 |
| UNO Casa Hergueta Añejo | 45 |
| UNO Casa Hergueta Reposado | 30 |
| UNO Casa Hergueta Blanco | 30 |

## RUM

| | |
|---|---|
| J. Bally 12y | 45 |
| Santa Teresa Antiguo De Solera | 35 |
| Zacapa 23y | 35 |
| Zacapa XO | 35 |
| Goslings Black Seal | 25 |
| Botran | 25 |
| Botran 15 y | 25 |
| Appleton 12 y | 25 |
| Diplomatico Planas | 25 |
| Plantation Pineapple | 25 |
| Diplomatico Riserva | 25 |

## SELECTION OF WHISKY

| | |
|---|---|
| Macallan 18y | 85 |
| Whistlepig 12 | 40 |
| Whistlepig 15 | 40 |
| Hibiki | 40 |
| Nikka 12y | 40 |
| Nikka from the Barrel | 25 |
| Bulleit | 25 |
| Bulleit Rye | 25 |
| Jack Daniel's Single Barrel | 25 |
| Glenmorangie Nectar D'or | 35 |
| Oban 14 y | 35 |
| Suntory Chita | 35 |
| Johnnie Walker Blue Label | 60 |
| Johnnie Walker Black | 25 |
| Talisker 10y | 25 |

## BEER

| | |
|---|---|
| Ichnusa / Nastro Azzuro | 16 |
| Corona / Kirin | 18 |
| Russella Nanumoru 0.33cl | 18 |
| Heineken 0 | 18 |
| Istria Nanumoru Gluten Free 0.33cl | 22 |

## COFFEE AND SOFT DRINKS

| | |
|---|---|
| Still / Sparkling water 0.33lt | 6 |
| Still / Sparkling water 0.75lt | 12 |
| Coffee selection | 12 |
| Soft drink | 15 |
| Fresh Juice | 15 |
| Ice coffee / Caffe shakerato | 15 |

## SPARKLING

| | Glass / 0.75l |
|---|---|
| Ca Del Bosco Cuvée Prestige | 26 / 130 |
| Ca Del Bosco Cuvée Prestige Rosè | 30 / 150 |
| Bellavista Assemblage 1 Brut | 150 |
| Bellavista Assemblage 1 Rosè | 165 |
| Louis Roederer Brut | 165 |
| Louis Roederer Rosé | 180 |
| Veuve Clicquot | 30 / 150 |
| Veuve Clicquot Rosè | 36 / 180 |
| Perrier Jouet Brut | 165 |
| Perrier Jouet Blason Rosè | 200 |
| Ruinart Rosè | 210 |
| Ruinart Blanc de Blanc | 275 |
| Diadema Dosage Zero Brut | 200 |
| Diadema Cuvèè Rosè | 220 |
| Krug 168 Edition | 880 |
| Dom Pérignon 2015 | 550 |

## MAGNUM SELECTION

| | |
|---|---|
| Perrier Jouet Blason Rosè | 550 |
| Ruinart Rosè | 510 |
| Krug Grand Cuvée Brut | 1650* |
| Dom Pérignon 2010 | 1815* |
| Dom Pérignon Rosè | 3300* |

## WHITE WINES

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|---|---|
| Sciala, Surrau | 26 / 130 |
| Cantina Canu, Deispanta | 100 |
| Damare, Diadema | 100 |
| Chateau Peyrassol Cotes de Provence | 180 |
| VT, Capichera | 190 |
| Vulcaia Fumè, Inama | 220 |
| Rossj Bass, Gaja | 275 |

## RED WINES

| | |
|---|---|
| Indolente, Tenute Asinara | 26 / 130 |
| Guido Alberto,Tenute San Guido | 130 |
| Cayenna, Tenute Asinara | 275 |
| Turriga, Argiolas 2019 | 375 |
| Tignanello, Antinori 2020 | 570 |
| Sassicaia 2020 | 1200* |

## ROSE WINE

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|---|---|
| LOUCotes de Provence Bio rosè | 25 / 130 |
| Rumor Rosè Cote de Provence | 130 |
| Dolce & Gabbana Donna Fugata | 130 |

* These wines are rarities. We guarantee their origin and storage conditions.
Every bottle ordered will be considered as sold. No returns will be accepted.

## SPIRITS

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|---|---|
| Grappa Tre Soli | 40 |
| Grappa Barricata 18 Lune | 40 |
| Amarino Nonino Riserva Quintessentia | 30 |
| Grappa Bianca di Tignanello | 25 |
| Vermouth amistà | 25 |
| Italicus | 25 |
| Rabarbaro Zucca | 25 |
| Braulio | 25 |
| Montenegro | 25 |
| Disaronno | 25 |
| Fernet Branca | 25 |
| Branca Menta | 25 |
| Kahlua | 25 |
| Mirto- Sannai | 25 |
| Limoncello - Nettare di Sardegna | 25 |
| Sambuca | 25 |
| Amaro Shardana | 25 |
| Amaro Amaro | 25 |
| Jagermeister | 25 |

## GIN

| | |
|---|---|
| Oxley | 32 |
| KI NO BI | 32 |
| Plymouth Navy Strenght | 30 |
| Gin Mare | 30 |
| Tanqueray 10 | 30 |
| Nicey | 30 |
| Monkey 47 | 30 |
| London number 3 | 25 |
| Bombay Sapphire | 25 |
| Rena 41 | 25 |
| Rena 41 Rosa | 25 |
| Gin Genesi | 25 |
| Beefeater 24 | 25 |
| Sapling London Dry Gin | 25 |
| Hendrick's | 25 |
| Roby Marton Big Gino Gin Exotic Dream | 25 |
| Fabbri | 25 |
| Seatrus | 25 |
| Fifty Pounds | 25 |

THE CLASSIC COCKTAILS ARE AVAILABLE
FEEL FREE TO ASK ANY RACCOMANDATION TO OUR TEAM MEMBERS
€ 32