

Conviviale

DESIGNED TO SHARE

125

- Pane** Riva Bread Basket, Olive Oil, Cultured Butter v
- Olive** Citrus Marinated Sicilian Olives vE, GF, DF
- Crocchetta** Creamy Egg Yolk, Guanciale, Pecorino Romano
- Granchio** Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce (A) GF, DF
- Tartara** Wagyu Beef Tartare, Macadamia, Black Truffle, Parmigiano GF, N
- Paccheri** Slow Cooked Beef Ragù, Pecorino Cream, Basil
- Pesce Del Giorno** Whole Market Seafood, Charred Lemon, Olive Oil (A) GF
- Insalata** Fresh Leaves, Walnut, Pear, Aged Balsamic vE, GF, N
- Patate Fritte** Crispy Coated Fries, Rosemary Salt v, GF
- Tiramisu** Mascarpone, Fresh Coffee, Savoiardi, Cocoa v

Riva

DESIGNED TO SHARE

139

- Pane** Riva Bread Basket, Olive Oil, Cultured Butter v
- Piadina** Flat Bread, Stracchino Cheese, Fried Rosemary, Onion Jam v
- Cicale** Moreton Bay Bugs Tempura, Seasonal Vegetables, Agro Dolce (A) DF, GF
- Crocchetta** Creamy Egg Yolk, Guanciale, Pecorino Romano
- Tonno** Tuna Crudo, Tuscan Olive Oil, Candied Lemon, Baby Cos (A) GF, DF
- Granchio** Spanner Crab, Capsicum, Celery, Confit Tomato, Baby Gem Lettuce (A) GF, DF
- Tortellone** Baccalà, Puttanesca, Parsley (I)
- Filetto** Black Angus Tenderloin, Green Peppercorn Sauce, Chard, Tarragon GF
- Patate al forno** Roasted Potatoes, Rosemary vE, GF
- Insalata** Fresh Leaves, Walnut, Pear, Aged Balsamic vE, GF, N
- Sgroppino** Amalfi Lemon Sorbet, Prosecco GF, DF
- Tiramisu** Mascarpone, Fresh Coffee, Savoiardi, Cocoa v