

WINES

WHITE

2017 Bianco di Custoza 0,1l · 3.40 / 0,2l · 6.80
Farina, Veneto

2018 Sauvignon Blanc „black edition“ 0,1l · 4.20 / 0,2l · 8.40
Nett, Pfalz

2017 Riesling vom Löss 0,1l · 3.80 / 0,2l · 7.60
Seckinger, Pfalz

2017 Weißburgunder 0,1l · 3.90 / 0,2l · 7.80
Max Müller, Franconia

ROSÉ

2017 Bone Dry 0,1l · 4.80 / 0,2l · 8.60
Von Buhl, Pfalz

RED

2015 Syrah „Rari“ 0,1l · 3.90 / 0,2l · 7.80
San Marzano, Sicily

2015 Nero d'Avola „Antura“- Bio 0,1l · 4.20 / 0,2l · 8.40
Maggio Vini, Sicily

2015 Merlot „Riff“ 0,1l · 4.40 / 0,2l · 8.80
Lageder, South Tyrol

LUNCH SPECIALS Mo. - Fr.

Mezzo Mezzo 9.50
small daily pizza & small mixed salad

riva Pasta 10.50
& small mixed salad

fish or meat 11.50
& small mixed salad

ANTIPASTI

Burratina
oranges, citrus fruit gremolata & basil oil

Red Beet-Carpaccio
avocado, limes, wild honey & smoked almonds

Antipasti Classico
pickled, marinated vegetables

Carne Rosa
Roastbeef Carpaccio & marinated mushrooms

Octopus Carpaccio
lemon vinaigrette, celery, diced potatoes

Vitello Tonnato
veal carpaccio, tuna cream, capers

Goat Cheese au Gratin
red beet, orange & pistachio

Parma Ham & Mortadella
freshly sliced

Bruschetta
with tomatoes, Kalamata olives & basil

Price for 1 6.90

Price for 3 18.50

SALAD

Tomato Salad 8.50
arugula, basil, pickled onions & Grana Padano

Caprese Classico 12.00
D.O.P. Buffalo mozzarella, Vine tomatoes & basil

Panzanella 12.50
tomatoes, olive, arugula, basil, cucumber, D.O.P. Buffalo mozzarella & toasted ciabatta

Nicoise 13.50
tuna fish, olives, hard boiled egg, tomatoes, green beans, sardines & red onions

Caesar 9.50
romaine lettuce with bread chips & Grana Padano

with grilled king prawns 14.50
with grilled chicken breast 13.50

Superfood 16.50
quinoa, herbs, kale, avocado, blueberries, goji berries, figs, pomegranate, pistachio, hazel nuts and agave vinaigrette

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

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 9.50
mozzarella, arugula & pomegranate

Pomodoro bianco 10.50
tomatoes, Fior di Latte & basil pesto

Mortazza classico 11.50
mozzarella, mortadella aus Bologna & Sicilian pistachio crème

Gorgonzola e Capicollo 13.50
ham from Calabria, light gorgonzola crème & arugula

Antipasti 14.00
marinated grilled vegetables, date tomatoes, vegetable chips, Grana Padano & basil

Salsiccia Bianca 14.00
Wild broccoli & spicy Salsiccia

Creamy Goat Cheese 14.50
blueberries, oven roasted bell peppers, dried tomatoes & basil

Carpaccio di pulpo-bianca 16.50
octopus, grilled vegetables, tomatoes & Leccino olives

Upon request, we can also add pizza toppings to your Pinsa +1.50

PASTA

Spaghetti aglio, olio e peperoncino 8.50
olive oil, chili, garlic & basil

Orichette Salsiccia 13.50
with wild broccoli

Penne Arrabiata 9.50
spicy tomato sauce, basil & garlic

Spaghetti Bolognese 11.50
with homemade Ragù

Linguine all'amatriciana 12.50
pancetta, tomato sugo, chili & pecorino

Tagliatelle al ragout tradizionale 13.50
gently braised veal stew & rosemary

Linguine Scampi 14.50
scampi, baby spinach, date tomatoes & shellfish stock

Risotto Milanese 15.50
Milanese style saffron rice & scampi

PIZZA

Pizzabread 5.50
olive oil, sea salt & rosemary

Marinara 6.50
tomato sugo, oregano, garlic & olive oil

Pizza margherita mit fior di latte 8.50
Sardinian tomatoes & basil

Rucola 9.50
mozzarella, tomatoes, arugula & Grana Padano

Napoletana 9.50
mozzarella, sardines, oregano & capers

Salami classico 10.00
mozzarella, tomato sugo & Milanese salami

Aubergine carpaccio 10.50
ricotta from Lombardia, wild honey, pomegranate, arugula & thyme

Prosciutto cotto 11.00
cooked ham, artichokes, pepperoni, mozzarella & olives

Prosciutto e funghi 11.00
tomato sugo, cooked ham, mozzarella & mushrooms

Salami calabrese 11.50
spicy salami from Calabria, Kalamata olives, grilled bell peppers & mozzarella

Caprese 11.50
D.O.P. Buffalo mozzarella, tomatoes & basil

Quattro formaggi „bianca“ 12.00
with selected cheeses

riva Chicken Tandoori 12.50
grilled organic chicken in tandoori marinade with crème fraîche, coriander & pomegranate

Pizza Tonno 14.00
tuna, red onions & Leccino olives

Pizza Parma Ham 14.50
mozzarella, D.O.P. Parma ham, aubergine, Grana Padano & rucola

Carpaccio 15.50
Beef Carpaccio, arugula, Grana Padano & soy-mustard-vinaigrette

DINNER SPECIAL

Fish or Meat 18.50
with various side dishes

WHITE WINE 0,75l

018 Sauvignon Blanc „black edition“26.50
Nett, Pfalz
fresh, sparkling, citrus notes, dry

2017 Cuvée Weiß „448“ 27.00
Girland, Südtirol
citrus, apple, dry, fruity

2017 Pinot Grigio.....28.00
Gorgo, Veneto
fruity, fresh, sparkling

2017 Sicilia Bianco35.00
Planeta, Sizily
citrus- and peach flavors, harmoniously

2018 Gavi di Gavi37.00
Vite Colte, Piedmont
intense floral scent, fine nut aromas, characteristic, mild

2017 Malvasia.....34.00
Caravaglio, Sizily
dry, slight minerality, fine fruit

2017 Vermentino di Sardegna.....39.00
Argiolas, Sardinia
dry, mineral, flowery scent

2017 Scheurebe.....29.00
Katharina Wechsler, Rheinhessen
fruity freshness, very mineralitic

2016 Riesling.....31.00
vom Schiefer, Mosel
mineralistic, light and sweet, dry

Grapes Cuvee35.00
Rings, Pfalz
Organic, Chardonnay, fresh, fruity

RED WINE 0,75l

2015 Rosso di Montefalco.....34.00
Antonelli, Umbria
dry, flowery, intense tannins

2017 Valpolicella..... 27.00
Tedeschi, Veneto
soft, elegant

2016 Rosso di Toscana28.00
Tenuta di Sesta, Toscana
dry, slightly mineral, fruity

2016 Primitivo33.00
Terre di Campo Sasso, Apulia
fruity, intense, harmonious

2015 Costera.....35.00
Argiolas, Sardinien
strongly, full of body, cherry notes

2017 Cabernet29.00
Cantina Colli Euganei, Veneto
slight sweetness, harmonious, full of body, intensiv

2014 Spätburgunder.....34.00
Salwey, Baden
soft, fruity, earthy, elegant and moderate acidity

2017 Langhe Nebbiolo.....39.00
Ca Rossa, Piemont
nice balance, dry, fine tannins

2015 Barbera d`Asti „Ceppi Storici“ 23.50
Araldica, Piemont
strongly, smoky, refined tannins, round

2015 St. Laurent.....29.00
Neef Emmich, Rheinhessen
dry, fruity, slightly earthy, long departure

2016 Incognito32.00
Philipp Kuhn, Pfalz
Cuvée Cabernet, Merlot, Dornfelder,
great cherry fruit, fresh, mineral

SPARKLING 0,75l

Franciacorta Satèn..... 0,75l · 49.00
Berlucchi, Veneto

Franciacorta Satèn rosé0,75l · 59.00
Berlucchi, Veneto

Deutz Classic brut.....0.375l · 49.00 / 0,75l · 89.00
Ay, France

Deutz rosé 0,375l · 59.00 / 0,75l · 109.00
Ay, France

SOFT DRINKS

Plose naturale0,25l · 2.90 / 0,75l · 5.90

Plose medium0,25l · 2.90 / 0,75l · 5.90

Juices from Wolfra 0,2l · 3.00
passion fruit, currant, rhubarb, peach,
mango, cherry, cranberry, grapefruit,
apple naturally cloudy

Juices with
sparkling gas 0,2l · 2.20 / 0,4l · 4.00

Coca Cola / light / zero 0,2l · 3.00

Sprite..... 0,2l · 3.00

Mezzo Mix..... 0,2l · 3.00

Aranciata, Limonata, Chinotto..... 0,2l · 3.20

Fever Tree..... 0,2l · 4.00
Ginger Beer, Indian Tonic

Crodino, Sanbitter.....0,1l · 3.00

Red Bull0,25l · 4.00

BEER

Becks Pils vom Fass 0,3l · 3.50

Becks, alkoholfrei..... 0,33l · 3.50

Löwenbräu hell 0,2l · 2.20 / 0,5l · 3.90

Franziskaner Weissbier..... 0,5l · 3.90
non-alcoholic, light, dark

Radler oder Russ'n..... 0,5l · 3.90

COFFEE AND TEA

Espresso..... 2.20

Espresso macchiato 2.40

Doppio..... 3.90

Doppio macchiato..... 3.90

Cappuccino 2.90

Latte macchiato 2.90

Italian Coffee 2.50

Coffee Corretto..... 3.80

Tee 3.90

assam, darjeeling, green tea, rooibos vanilla,
summer berries or mint

Espresso beans for take out..... 1 kg · 27.00

SPARKLING

Franciacorta Satèn..... 0,1l · 7.90
Berlucchi, Veneto

Franciacorta Satèn rosé0,1l · 8.90
Berlucchi, Veneto

DRINKS

riva`s Spritz 0,2l · 6.50
Belsazar dry, ginger-lemongrass, tonic

Marito Spritz0,2l · 7.90
Marito, Lime, Mediterranean Tonic Water, basil

Marito Soda 0,2l · 9.50
Marito, Soda, Lemon

Hugo Nero 0,2l · 6.50
Belsazar rosé, black elderflower, tonic

Negroni..... 0,2l · 7.50
gin, vermouth, campari

Hugo 0,2l · 6.50
Prosecco, elderflower, mint, lime

Amalfi Spritz 0,2l · 6.50
Campari, bitter lemon, grapefruit juice

Aperol Spritz 0,2l · 6.50
Prosecco, Aperol, soda, orange

Gin & Tonic
served with 0,2l Fever Tree Tonic Water

mit Beefeater 4cl · 10.50

mit Monkey 47 4cl · 12.50

Sanbitter Orange..... 0,2l · 5.50
Sanbitter, orange juice

Chinotto Calabrese..... 0,2l · 5.00
Sanbitter, cola

Ginger Lemonade 4.20
ginger, lemon, ginger beer, soda

Wild Berry Lemonadee 4.20
wild berries, currants, lemon and soda