

WINES

WHITE

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

2018 Sauvignon Blanc .. 0,1l · 4.20 / 0,2l · 8.40
Andres Deidesheim, Pfalz

2016 Grillo..... 0,1l · 4.20 / 0,2l · 8.40
Antura, Sizily

2018 Grauburgunder..... 0,1l · 3.90 / 0,2l · 7.80
Wolf, Pfalz

ROSÉ

2018 Bone Dry 0,1l · 4.80 / 0,2l · 8.60
Von Buhl, Pfalz

RED

2017 Primitivo.....0,1l · 4.10 / 0,2l · 8.20
Cupertinum, Apulien

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 Classico12.00
D.O.P. Buffalo mozzarella, Vine tomatoes & basil

Panzanella12.50
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 prawns14.50
with grilled chicken breast13.50

Superfood16.50
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 Capicollo13.50
ham from Calabria, light gorgonzola crème & arugula

Antipasti14.00
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-bianca16.50
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 Salsiccia13.50
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 tradizionale13.50
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 classico10.00
mozzarella, tomato sugo & Milanese salami

Aubergine carpaccio10.50
ricotta from Lombardia, wild honey, pomegranate, arugula & thyme

Prosciutto cotto11.00
cooked ham, artichokes, pepperoni, mozzarella & olives

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

Salami calabrese11.50
spicy salami from Calabria, Kalamata olives, grilled bell peppers & mozzarella

Caprese11.50
D.O.P. Buffalo mozzarella, tomatoes & basil

Quattro formaggi „bianca“12.00
with selected cheeses

riva Chicken Tandoori12.50
grilled organic chicken in tandoori marinade with crème fraîche, coriander & pomegranate

Pizza Tonno14.00
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

2018 Sauvignon Blanc 29.00
 Andres Deidesheim, Pfalz
 fresh, sparkling, citrus notes, dry

2017 Cuvée Weiß „448“ 31.00
 Girlan, Südtirol
 citrus, apple, dry, fruity

2018 Soave Classico 28.00
 Pieropan, Venetia
 fresh, fruity

2017 Sicilia Bianco 35.00
 Planeta, Sizily
 citrus- and peach flavors, harmoniously

2018 Gavi di Gavi 37.00
 Vite Colte, Piedmont
 intense floral scent, fine nut aromas, characteristic, mild

2018 Chardonnay 36.00
 Markowitsch, Österreich
 intense bouquet, young, fruity, light minerality

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 Cuvee 35.00
 Rings, Pfalz
 Organic, Chardonnay, fresh, fruity

RED WINE 0,75l

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

2017 Valpolicella 31.00
 Tedeschi, Veneto
 soft, elegant

2016 Rosso di Toscana 28.00
 Tenuta di Sesta, Toscana
 dry, slightly mineral, fruity

2016 Montepulciano 31.00
 Barone di Valforte, Abruzzo
 fruity, light tannins, dry

2016 Costera 35.00
 Argiolas, Sardinien
 strongly, full of body, cherry notes

2017 Cabernet 29.00
 Cantina Colli Euganei, Veneto
 slight sweetness, harmonious, full of body, intensiv

2017 Spätburgunder 31.00
Holger Koch, Baden
 fresh, mineral, light fruit

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

2009 Aglianico 36.00
 Rivera, Castel del Monte
 strong red, spicy, long finish, well balanced,
 well integrated tannins

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

2016 Incognito 32.00
 Philipp Kuhn, Pfalz
 Cuvée Cabernet, Merlot, Dornfelder,
 great cherry fruit, fresh, mineral

SOFT DRINKS

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

Plose medium 0,25l · 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,
 Bitter Lemon, Ginger Ale

Crodino, Sanbitter 0,1l · 3.00

Red Bull 0,25l · 4.00
 Classic, Sugarfree, Yellow Edition

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 rosé 0,1l · 8.90
 Berlucchi, Veneto

DRINKS

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

Marito Spritz 0,2l · 7.90
 Marito, Lime, Mediterranean Tonic Water, basil

Marito Soda 0,2l · 6.90
 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 Lemonade 4.20
 wild berries, currants, lemon and soda

SPARKLING 0,75l

Franciacorta Satèn 0,75l · 49.00
 Berlucchi, Veneto

Franciacorta Satèn rosé 0,75l · 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