

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

2018 Chardonnay.....0,1l · 4.10 / 0,2l · 8.20
Preludio, Castel del Monte

2018 White Burgund 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.

Pizza del giorno..... 9.50
daily pizza

riva Pasta.....10.50
& small mixed salad

fish or meat.....11.50
& small mixed salad

ANTIPASTI

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 prawns 14.50
with grilled chicken breast 13.50

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

Pinsa Salmone bianca.....15.50
Salmone, coriander, zucchini, soy vinaigrette

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

Spaghetti Carbonara11.50
with bacon, egg, cheese

Penne Lucifero.....14.50
with octopus, olives, capers

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

Risotto.....15.50
with porcini mushrooms and hokkaido

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 carpaccio 10.50
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

Pizza Rosso 14.00
with gorgonzola, pear, Parma ham

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..... 20.50
with various side dishes

WHITE WINE 0,75l

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| 2018 Sauvignon Blanc 29.00 Andres Deidesheim, Pfalz fresh, sparkling, citrus notes, dry |
| 2017 Cuvée Weiß „448“ 31.00 Girland, 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 |
| Grauburgunder 31.00 Keller, Baden fresh fruit, complex aromas, good texture |

RED WINE 0,75l

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| 2015 Rosso di Montefalco 34.00 Antonelli, Umbria dry, flowery, intense tannins |
| 2017 Valpolicella 31.00 Tedeschi, Veneto soft, elegant |
| 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 |
| 2016 Incognito 32.00 Philipp Kuhn, Pfalz Cuvée Cabernet, Merlot, Dornfelder, great cherry fruit, fresh, mineral |
| 2017 Syrah 33.00 Oliviero Toscani, Toskana dark red fruits, dry, crisp |
| 2014 Salice Salento 31.00 Vallone, Apulia intense violet, great fruit, expressive |
| 2012 Montebruna 42.00 Braida, Barbera d'Asti intense ruby red, dry, well-integrated tannins |

SOFT DRINKS

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| 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

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| 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

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| 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

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| Franciacorta Satèn 0,1l · 7.90 Berlucchi, Veneto |
| Franciacorta Satèn rosé 0,1l · 8.90 Berlucchi, Veneto |

DRINKS

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| 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 |
| Ramazotti Rosato Mio 0,2l · 6.50 Ramazotti Rosato, Prosecco, soda, basil |
| 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 |
| Fiero Spritz 0,2l · 6.50 Martini Fiero, Fever Tree Tonic Water, lemon, mint |

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| Gin & Tonic served with 0,2l Fever Tree Tonic Water |
| mit Beefeater 4cl · 10.50 |
| mit Monkey 47 4cl · 12.50 |

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| Sanbitter Orange 0,2l · 5.50 Sanbitter, orange juice |
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| Chinotto Calabrese 0,2l · 5.00 Sanbitter, cola |
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| Ginger Lemonade 4.20 ginger, lemon, ginger beer, soda |
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| Wild Berry Lemonade 4.20 wild berries, currants, lemon and soda |
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SPARKLING 0,75l

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| 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 |