

riva schwabing

APERITIVO

riva`s Spritz	0,2l · 6.50
Belsazar dry, ginger lemongrass, tonic	
Marito Spritz	0,2l · 6.90
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, elderberry, 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	
Gin & Tonic	0,2l · 6.90
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	
Ingwerlimonade	4.20
Ginger, lemon, ginger beer, soda	
Waldbeerlimonade	4.20
Forest berries, currants, lemon, soda	

BUBBLES

Franciacorta Satèn	0,1l · 7.90
Berlucchi, Veneto	
Franciacorta rosé	0,1l · 8,90
Berlucchi, Veneto	

BEERS

Becks Pils vom Fass	0,3l · 3.50
Becks, alkoholfrei	0,33l · 3.50
Löwenbräu hell	0,2l · 2.40 / 0,5l · 4.20
Franziskaner Weissbier	0,5l · 3.90
alkoholfrei, leicht, dunkel	
Radler oder Russ'n	0,5l · 3.90

SOFT DRINKS

Table Water	0,2l · 1.40 / 0,5l · 3.00 / 1,0l · 5.20
carbonated	
Plose medium / naturale	0,25l · 2.90 / 0,75l · 6.20
Wolfra Juices	0,2l · 3.00
(Currant, Organic Apple, Orange or Cherry)	
Juice Spritzers	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, Ginger Ale, Bitter Lemon	
Crodino, Sanbitter	0,1l · 3.00
Red Bull	0,25l · 4.50
Classic, Sugarfree, Yellow Edition	

WHITE WINES

2018 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, Pfalz	
2018 Chardonnay	0,1l · 4.10 / 0,2l · 8.20
Preludio, Castel del Monte	
2018 Weisser Burgunder	0,1l · 3.90 / 0,2l · 7.80
Wolf, Pfalz	
2017 Grapes (SB, CH, WB)	0,1l · 4.90 / 0,2l · 9.80
Rings, Pfalz	

ROSÉ

2018 Bone Dry	0,1l · 4.80 / 0,2l · 9.60
Von Buhl, Pfalz	

RED WINES

2018 Nero d'Avola Antura	0,1l · 4.20 / 0,2l · 8.40
Maggio Vini, Sizily	
2017 Primitivo	0,1l · 4.10 / 0,2l · 8.20
Vallone, Apulia	
2015 Merlot „Riff“	0,1l · 4.40 / 0,2l · 8.80
Lageder, Südtirol	

ANTIPASTI

Beetroot carpaccio with avocado, lime, forest honey & smoked almonds

Antipasti classico, marinated vegetables

Carne rosa, roast beef carpaccio & marinated mushrooms

Octopus carpaccio with lemon vinaigrette, celery and potato cubes

Vitello tonnato, pink roasted veal fillet, tuna sauce and capers

Goat cheese gratin with beetroot, orange & pistachios

Parma ham & mortadella with tomato & artichoke dip, olive tapenade

Bruschetta with tomatoes, kalamata olives & basil

Price for 1st6.90

Price for 3rd.....18.50

LUNCH MENU

Mon. - Fri. / 11:30 a.m. - 3:00 p.m

Pizza del giorno & small mixed salad	9.50
riva Pasta & small mixed salad	10.50
Fisch oder Fleisch & small mixed salad	11.50

SALAD

Tomato salad..... Arugula, basil, pickled onions & Grana Padano	8.50	Caesar Romaine lettuce hearts with bread chips & Grana Padano	9.50
Caprese classico D.O.P. Buffalo mozzarella, vine tomatoes, basil	12.00	with fried king prawns.....	14.50
Panzanella Tomatoes, olives, arugula, basil, cucumber, D.O.P. Buffalo mozzarella & toasted Ciabatta	12.50	with fried chicken breast.....	13.50
Nicoise Tuna, olives, boiled egg, tomatoes, green beans, anchovies & red onions	13.50	Superfood..... Quinoa, herbs, kale, avocado, blueberries, goji berries, figs, pomegranate, pistachios, hazelnut & agave vinaigrette	16.50

PASTA

Spaghetti aglio, olio e peperoncino..... Olive oil, chili, garlic & basil	8.50	Orichette Salsiccia with pecorino	13.50
Penne Arrabiata..... hot tomato sauce, basil & garlic	9.50	Penne Lucifero..... with octopus, olives, capers	14.50
Spaghetti Bolognese with homemade ragù	11.50	Linguine Scampi Arugula, Date Tomatoes & Crustacean Brew	14.50
Spaghetti Carbonara with bacon, egg, cheese	11.50	Risotto with porcini mushrooms and hokkaido pumpkin	15.50

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

PIZZA

Pizza Bread	5.50
olive oil, sea salt and rosemary	
Marinara	6.50
tomato sugo, fresh garlic and oregano	
Margherita with fior di latte	8.50
tomato & basil	
Arugula	9.50
Mozzarella, tomatoes, arugula & grana padano	
Napoletana	9.50
Mozzarella, anchovies, oregano & capers	
Salami classico	10.00
Mozzarella, tomato sauce & Milan salami	
Auberginencarpaccio	10.50
Lombardia ricotta, forest honey, pomegranate, Arugula & Thyme	
Prosciutto cotto	11.00
cooked ham, artichokes, peppers, mozzarella and olives	
Prosciutto e funghi	11.00
Tomato Sugo, Boiled Ham, Mozzarella & Mushrooms	
Salami calabrese	11.50
spicy salami from Calabria, Kalamata olives, grilled bell pepper & mozzarella	
Caprese	11.50
D.O.P. Buffalo mozzarella, tomatoes & basil	
riva Chicken Tandoori	12.50
grilled organic chicken in tandoori marinade with crème fraîche, coriander & pomegranate	



We love our dough! Therefore, you will also receive our tomato dip so that you do not leave your dough. Our dough is made of high-quality organic flour from the mill Jaquone free of enzymes and unnatural substances. This mill grinds the wheat gently on two stone wheels as it did 1000 years ago.

Pizza Tonno	14.00
Tuna, red onions, Leccino olives	
Pizza Rossa	14.00
with gorgonzola, pear, parma ham	
Pizza Parma ham	14.50
Mozzarella, D.O.P. Parma ham, aubergine fillets, Grana Padano & arugula	
Carpaccio	15.50
Beef carpaccio, arugula, grana padano & Soy mustard vinaigrette	

EVENING SPECIAL

Fish or meat	20.50
with various side dishes	

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	Antipasti	14.00
mozzarella, arugula & pomegranate		marinated grilled vegetables, date tomatoes, vegetable chips, Grana Padano & basil	
Pomodoro bianco	10.50	Salsiccia Bianca	14.00
Beef tomatoes, fior di latte & basil pesto		Wild broccoli & spicy salsiccia	
Mortazza classico	13.50	Creamy goat cheese	14.50
Mozzarella, Mortadella from Bologna & Cream from Sicilian pistachios		Blueberries, bell peppers, dried tomatoes & basil	
Gorgonzola e Capicollo	13.50	Pinsa Salmone bianca	15.50
Calabrian ham, light gorgonzola cream & arugula		Salmon, coriander, zucchini, soy vinaigrette	

On request, we can also top up your Pinsa individually with pizza ingredients.....+1.50

DESSERT

Homemade chocolate cake..... with vanilla ice cream	6.90
Vanille Panna Cotta..... with homemade blueberry ragout	5.50
Crema catalana with orange caramel	5.90
Sfogliatine..... with lemon - vanilla cream and wild berries	6.50
Tiramisu.....	5.50
Affogato.....	3.90
Tartufo.....	5.50

COFFEE & TEA

Espresso.....	2.20	Latte macchiato.....	3.20
Espresso macchiato.....	2.40	Italian caffè.....	2.90
Doppio.....	3.90	Caffè Corretto.....	4.20
Doppio macchiato.....	3.90	Tea.....	4.20
Cappuccino.....	2.90	assam, darjeeling, green tea, rooibos vanilla, summer berries or mint	

riva espresso beans for takeout..... 1 kg · 27.00

AMARI / BITTERS

Ramazotti.....	4 cl · 4.50
Montenegro.....	4 cl · 4.50
Amaro del capo.....	4 cl · 5.50
Fernet Branca / Branca Menta.....	4 cl · 4.50
Cynar.....	4 cl · 4.50
Punt e Mes.....	4 cl · 4.50
Nonino amaro.....	4 cl · 5.00

LIQUORI / DIGESTIVO

Amaretto di Saronno.....	4 cl · 4.50
Frangelico.....	5 cl · 5.50
Baileys Irish Cream.....	4 cl · 5.00
Liquore Limoncino.....	4 cl · 4.50
Sambuca Molinari.....	5 cl · 4.50
Williams Christ Birne von Dahlmann.....	4 cl · 6.00
Mirabellenwasser von Dahlmann.....	4 cl · 6.00

GIN

Beefeater 24.....	4 cl · 8.00
Monkey 47.....	4 cl · 11.50
The Duke.....	4 cl · 7.00
Mare.....	4 cl · 10.50
Hendrick's.....	4 cl · 8.50

GRAPPE / AQUAVITE

Nonino Bianco.....	4 cl · 5.00
Nonino Chardonnay Barrique.....	4 cl · 5.50