

PICCOLI SMALL PLATES

Polpette Meatballs	15
veal pork & beef meatballs, baby bocconcini, tomato sauce, ricotta crema, fresh basil	
Calamari Fried squid	19
crispy graham cracker crust, Italian parsley, tomato dipping sauce, Italian parsley	
Arancini Risotto Croquettes	14
crispy fried barley risotto, bison, ricotta, tomato sauce	
Cozze Mussels	21
salt spring mussels, dry white wine, shallots, roma tomato, garlic, parsley GF	
Carpaccio Raw Filet Mignon	22
beef tenderloin, arugula, balsamic dijon vinaigrette, grana padano, crispy capers GF	
Formaggio Pane Cheese Bread	11
house made Focaccia bread, mozzarella, grana padano, fresh basil, marinara dip	
Gamberi Prawns	17
jumbo prawns, licorice liqueur, shallots, roma tomato, white wine, lemon juice, fennel leaves, basil, butter GF	
Bruschetta Tomato Canape	15
roma tomatoes, slivered garlic, fresh basil, maple balsamic reduction, crostinis	
Bruxelles Brussel Sprouts	14
pancetta, pistachios, shallots, butter, sweet and tangy red wine vinegar glaze GF	

VERDURE VEGETABLE DISHES

Patata Fingerling potato	10
crispy broken potatoes, garlic, parmesan, roast red pepper aioli, herbs GF	
Cavolfiore Cauliflower	10
roasted cauliflower florets, tahini crème, dates, fresh herbs GF	
Asparago Asparagus	12
asparagus spears, garlic, grana padano, grape tomato, pinenuts, lemon juice, butter GF	
Olives Assorted Olives	11
rosemary & lemon marinade, garlic, warm evoo, assorted olives GF	
Polenta Polenta Fries	12
soft and fluffy polenta, fried till crispy, roast red pepper aioli GF	
Burrata Mozzarella & Cream	19
fresh cheese, maple roasted squash, toasted almonds, Evoo, crispy sage GF	

GRANDI LARGE PLATES

Saltimbocca Prosciutto Wrapped Salmon	22
sockeye salmon fillet, sage leaves, prosciutto, baguette, lemon butter-caper-white wine sauce GF	
Misto Mixed Seafood	27
braised whole fresh water trout, mussels, clams, baby scallops, heirloom tomatoes, garlic, fingerling potatoes, kale, basil GF	
Braciola Pork Chop	25
crispy bone-in pork cutlet, heirloom tomatoes, basil, bocconcini, evoo, lemon, basil	
Bistecca Sliced Steak	27
shaved ribeye, arugula, fresh lemon juice, evoo, heirloom tomatoes, grana padano GF	
Risotto Braised Barley	19
pearl barley, chicken breast, wild mushrooms, shallots, garlic, white wine, thyme, fresh parsley, grana padano GF	
Lasagna Baked Pasta	22
made to order, bison, ricotta, roma tomato, basil, tomato sauce, mozzarella crust	

PANINI SANDWICH

Pollo Chicken	12
chicken, bocconcini, roma tomato, pancetta, kale	
Manzo Beef	14
shaved ribeye, arugula, tomato, dijon dressing, lemon	
Prosciutto Cured Ham Leg	12
cured leg of ham, roasted red peppers, anchovy vinaigrette, mozzarella, basil	
Eroe Italian Sausage	13
sweet italian sausage, pickled fennel, whole parsley, shallots, roast red pepper aioli	

ZUPPA SOUP

Minestrone Broth soup	7/12
pancetta, chicken broth, parmesan rind, diced vegetables, kidney beans, garbanzo beans GF	
Pesce Cream Soup	9/15
baby clams, sweet italian sausage, flaky fish, potatoes, cream broth	

INSALATA SALAD

Caprese Tomato & Cheese Salad	16
heirloom tomatoes, buffalo mozzarella, basil leaves, evoo, maple balsamic reduction GF	
Panzanella Tuscan Bread Salad	16
shaved fennel, arugula, heirloom tomatoes, toasted bread, basil, parmigiana, red wine vinaigrette GF	
Caesar Anchovy & Garlic Salad	9/16
kale, anchovy vinaigrette, toasted panko, prosciutto crisps, red wine egg GF	

PASTA

Puttanesca Lady of the Night	18
spaghettini, olives, capers, garlic, anchovy, heirloom tomatoes, tomato sauce, basil GF	
Frutti di mare Seafood	23
fettucini, clams, mussels, squid, garlic, scallops, tomato sauce, fresh basil GF	
Pomodoro Fresh Tomato	17
tagliatelle, heirloom tomatoes, garlic, evoo, fresh basil GF	
Vongole Clams	20
bucatini, clams, garlic, white wine, fresh parsley, evoo, grana padano GF	
Carbonara Bacon & Egg	19
rigatoni, pancetta, egg yolk, grana padano, fresh cracked pepper GF	
Aglio e olio Garlic & Oil	16
spaghettini, mild peppers, slivered garlic, anchovy, evoo, grana padano GF	
Salsiccia Sausage	18
bucatini, sweet italian sausage, white wine, shallots, heavy cream, kale, grana padano GF	
Ravioli Stuffed Pasta	22
cotechino, sage, brown butter	
Gnocchi Dumpling Pasta	20
potato dumplings, bison bolognese, red wine, basil, grana padano	

DOLCE DESSERT

Tiramisu Coffee Cake & Custard	9
marsala wine sabayon, lady fingers, kahlua, espresso, cocoa	
Mousse Duo Chocolate Mousse	9
dark chocolate mousse, amaretto, white chocolate mousse, pizzelle waffle GF	
Panna Cotta Cream Custard	9
greek yogurt, heavy cream, fresh vanilla bean GF	

EVOO – extra virgin olive oil
GF – menu item is or can be made gluten free

BIRRA IN BOTTIGLIA

355ML BOTTLE BEER 6.5

Budweiser • USA
Molson Canadian • Canada
Coors Light • USA
Corona • Mexico
Heineken • Netherlands
Stella Artios • Belgium
Lucky Lager • USA
Birra Moretti • Italy

BIRRA GRANDE

500ML TALL CAN 9

Guinness Stout • Ireland
Strongbow Cider • UK

VINO

WINE (BOTTLE)

RED

- Angelo • Montepulciano D'Abruzzo 30
Bright and deep colour. At the nose, dark cherry, raspberry with interesting notes of pepper and hints of vanilla.
- Raven • Conspiracy Deep Dark Red 36
VQA Akin to the 'dark red blend' trend that is going on with California reds. Very dark, showing a bit more intensity and upfront drinkability.
- Mezzomondo • Puglia Negroamaro 37.5
An intriguing wine featuring meaty, peppery, spicy, aromas and black cherry hints. It has a smooth texture with ripe plum, violets and woody flavours leading to a long finish.
- Farnese Fantini • Puglia Primitivo 39
Ruby red colour and violet hues. The bouquet is intensely fruity. Aromas of small red berries and a fine spice characterize the wine. On the palate, this Primitivo is remarkably balanced and supple tannins are well integrated.
- Sumac Ridge • Private Reserve Cabernet Merlot 45
VQA The Longhand red blend does what has worked in BC for a long time: the power and breed of the Cabernet Sauvignon grape with the plusher fruit of the Merlot varietal.

Inniskillin Okanagan • Merlot 45

VQA Full-bodied and ripe with fruit, this red offers lots of black fruit, plum and savoury BC character.

WHITE

- Angelo • Pinot Grigio Provincia Di Pavia 36
Fresh clean nose of pear, green apple and white peaches. Coriander and lime notes with a crisp finish.
- Raven • Conspiracy White 36
VQA loaded with fruit flavours such as apple, peach and melon that are easy to take.
- Farnese Fantini • Sicilia Pinot Grigio 39
Straw yellow with golden highlights. Complex, fruit and herbal aromas, hints of oak, vanilla, nutmeg. Fruity, peach, grapefruit, lemon-lime and mineral favours; medium body with roundness and a pleasant mouthfeel, good balance; the finish is long, clean, spicy yet delicate.
- Inniskillin • Pinot Grigio 39
VQA Okanagan white with passion fruit and pineapple flavours and notes of lemon zest. It's medium-bodied and mouth-watering.
- Gray Monk • Latitude 50 White 39
VQA A blend of Gewurztraminer, Bacchus, Muller-Thurgau and Riesling, this wine has aromas of lemon, apple and hay. The palate shows flavours of Bartlett pear, mandarin orange and ginger. The finish is off-dry with a pleasing hint of spice.

ROSE

- Rigamarole • Rose 42
Hints of red fruits and a zippy youthful essence make this Rigamarole rosé refreshing to taste. Enhance the summer picnic, grill or tapas session with some rosé today.



RIVA

TRADITIONAL
ITALIAN CUISINE

TAKEOUT MENU

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