

PICCOLI SMALL PLATES

Bruschetta <i>Tomato Canape</i>	16
ripe roma tomatoes, slivered garlic, fresh basil, maple balsamic reduction, crostinis	
Pezzi di Formaggio Pane <i>Cheese Bread Pull-Aparts</i>	12
house made focaccia bread, mozzarella, grana padano, herbs, marinara dip	
Cavoletti di Bruxelles <i>Brussel Sprouts</i>	16
bacon lardons, pistachios, shallots, butter, sweet and tangy red wine vinegar glaze**	
Polpette Gigante <i>Giant Meatballs</i>	17
baseball sized meatballs, baby bocconcini filling, tomato sauce, ricotta crema, fresh basil	
Calamari Biscotto <i>Fried squid</i>	19
crispy semi-sweet graham cracker crust, italian parsley, marinara dip	
Arancini Aragosta <i>Fried Lobster Croquettes</i>	21
arborio rice balls, panko bread crumbs, lobster, mascarpone dip	
Cozze al Vino <i>Mussels</i>	22
salt spring mussels, dry white wine, shallots, roma tomato, garlic, parsley**	
Carne Cruda <i>Raw Filet Mignon</i>	24
chopped beef tenderloin, dijon, shallots, anchovy, lemon, grana padano, evoo, egg yolk, crostinis**	
Gamberi alla Fiamma <i>Flambe Prawns</i>	19
jumbo prawns, licorice liqueur, shallots, roma tomato, white wine, herbs, butter**	
Minestrone <i>Parmesan Broth Soup</i>	8/13
bacon lardons, parmesan rind broth, mirepoix, zucchini, kidney beans, garbanzo beans**	

PASTA NOODLES

Aglione <i>Garlic & Oil</i>	18
spaghettini, mild peppers, slivered garlic, anchovy puree, evoo, grana padano**	
Vongole <i>Clams</i>	22
spaghettini, clams, garlic, white wine, fresh parsley, evoo, grana padano**	
Puttanesca <i>Lady of the Night</i>	19
spaghettini, olives, capers, garlic, anchovy, heirloom tomatoes, tomato sauce, basil**	
Pomodoro <i>Fresh Tomato</i>	19
tagliatelle, confit heirloom tomatoes, garlic, evoo, fresh basil**	
Frutti di Mare <i>Fruit of the Sea</i>	24
tagliatelle, clams, mussels, squid, scallops, garlic, heirloom tomatoes, tomato sauce, fresh basil**	

VERDURE VEGETARIAN PLATES

Olive Calde <i>Assorted Warm Olives</i>	11
rosemary & lemon marinade, garlic, warm evoo, olives**	
Patate Fritte <i>Fried Fingerling potato</i>	13
crispy broken potatoes, garlic butter, parmesan, roast red pepper aioli, herbs**	
Cavolfiore <i>Cauliflower</i>	13
roasted cauliflower florets, tahini crème, dates, fresh herbs**	
Asparago <i>Asparagus</i>	14
asparagus spears, garlic, grana padano, grape tomato, pinenuts, lemon juice, butter**	
Fritte di Polenta <i>Polenta Fries</i>	14
soft and fluffy polenta, fried till crispy, roast red pepper aioli**	
Panzanella <i>Tuscan Bread Salad</i>	17
shaved fennel, arugula, heirloom tomatoes, toasted bread, basil, shaved parmigiana, red wine vinaigrette**	
Burrata Caprese <i>Tomato & Cheese Salad</i>	22
heirloom tomatoes, fresh burrata cheese, basil leaves, evoo, maple balsamic reduction**	
Caesar <i>Anchovy & Garlic Salad</i>	10/18
kale, anchovy vinaigrette, toasted panko, prosciutto crisps, grana padano, red wine egg**	
Zuppa di Zucca al Brandy <i>Autumn Squash Soup with Brandy</i>	9/14
roasted squash, sweet onion, brandy, heavy cream, herbs**	
Amatriciana <i>Spicy Bacon</i>	21
bucatini, rendered bacon lardons, heirloom tomatoes, shallots, chili pepper, tomato sauce, fresh basil**	
Carbonara <i>Bacon & Egg</i>	20
bucatini, double smoked bacon, egg yolk, grana padano, fresh cracked pepper**	
Salsiccia <i>Sausage</i>	20
cavatappi, Sweet italian sausage, white wine, shallots, heavy cream, kale, grana padano**	
Salmone <i>Salmon</i>	22
cavatappi, wild salmon, capers, shallots, white wine, rose cream sauce, flat leaf parsley**	
Gnocchi Bolognese <i>Dumpling Pasta</i>	22
potato dumplings, bison meat sauce, red wine, basil, grana padano	

GRANDI LARGE PLATES

Lasagne al Bisonte <i>Baked Bison Pasta</i>	23
Made to order, bison, ricotta, roma tomato, fresh basil, tomato sauce, mozzarella crust	
Risotto di Aragosta <i>Braised Rice with Lobster</i>	26
Arborio rice, lobster, chilean baby shrimp, shallots, rose sauce, mascarpone crema**	
Saltimbocca al Salmone <i>Prosciutto crusted Salmon</i>	22
sockeye salmon fillet, sage leaves, prosciutto, baguette, ricotta crema, lemon caper cream sauce**	
Braciola di Maiale <i>Breaded Pork Chop</i>	29
crispy bone-in pork cutlet, heirloom tomatoes, basil, baby bocconcini, maple balsamic reduction, evoo, lemon, basil**	
Bistecca Risata <i>Shaved Ribeye Steak</i>	31
shaved ribeye, arugula, fresh lemon juice, evoo, heirloom tomatoes, grana padano**	
Misto di Pesce <i>Mixed Seafood</i>	32
braised whole fresh water trout, mussels, clams, baby scallops, heirloom tomatoes, garlic, fingerling potatoes, kale, basil**	
DOLCE DESSERT	
Tiramisu <i>Coffee Cake & Custard</i>	10
marsala wine sabayon, lady fingers, kahlua, espresso, cocoa	
Mousse Duo <i>Chocolate Mousse</i>	10
dark chocolate mousse, amaretto, white chocolate mousse, pizzelle waffle**	
Panna Cotta <i>Cream Custard</i>	10
greek yogurt, heavy cream, gelatin, fresh vanilla bean**	
Affogato <i>Espresso & Gelato</i>	9
vanilla bean gelato, espresso shot**	

EVOO – extra virgin olive oil

** – 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

250.656.6690

WWW.RIVASIDNEY.CA

No 107
2537 BEACON AVE
SIDNEY, BC V8L 1V3