

RIVA RESTAURANT INTRODUCES

stuzzichini

ITALIAN FOR TAPAS

FROM CHEF JASON TRAVI
AND THE TEAM BEHIND FRAICHE RESTAURANT

We've taken your Riva favorites,
Added a variety of exciting new dishes,
And switched to tapas size portions.
Perfect for sharing with good wine and good friends.

STARTING WEDNESDAY, JULY 22ND

MENU

CRUDI

- Sea Bass** pink peppercorns, lemon oil 8
- Tonno di Tonnato** big eye tuna, tonnato sauce 9
- Hamachi Parfait** cucumber, avocado, basil gelee, spicy tomato 14
- Hokkaido Scallop** santa rosa plums, basil oil 8
- Cured Ocean Trout** house made mustard, dill 8
- Lamb Tartare** saffron yogurt, shaved bermuda onions, coriander 13

INSALATA

- Wood Fired Mushrooms** mixed lettuces, parmesan 8
- Asparagus** meyer lemon, snap peas, pecorino 8
- Caprese** heirloom tomato, burrata, basil 8
- Farro** cherry tomato, cucumber, onions, french feta 6

FORMAGGI

- Robiola** beets, mache, orange 6
- Reggiano Parmesan** aged balsamic 7
- Testun al Barolo** walnuts, celery hearts 6

VERDURE

- Marinated Lentils** shallots, red wine vinegar, sunny side up egg 7
- Yellow Corn Soup** spicy oil, soffrito 6
- Heirloom Tomatoes** tarragon aioli, crispy shallots 10
- Warm Olives** cerignola, sal secco, geata marinated with orange zest and garlic 4

CROSTINI

- Octopus "Fra Diavolo"** tomato, fresh herbs, hot pepper 8
- Braised Greens** onions, garlic, Sicilian olive oil 7
- House Made Ricotta** mushrooms, almonds 7
- Marinated Tomatoes** basil, mint, sea salt 6
- Hand Cut Beef Tartare** chives, bacon sabayon 13

PASTA

- Corn Ravioli** brown butter, sage 11
- Ricotta Gnocchi** lamb bolognese, mint 12
- Bucatini** tuna "meatballs" fresh tomato sauce, basil 13
- Trofie al Cartoccio** clams, mussels, scallops, fennel, black olives, white wine 14
- Risotto** balsamic braised radicchio, smoked mozzarella cheese 12
- Pappardelle** braised short rib, spressa cheese, arugula 13

FRITTI

- Crispy Chicken** lemon zest, pimenton aioli 6
- Trippa** arugula, lemon, shaved onion 8
- Fritto Misto** artichokes, squid, asparagus, shrimp, saffron aioli 16
- Squash Blossoms** ricotta, orange zest, almonds 7

SALUMI

- Prosciutto San Danielle** 6
- Speck** smoked ham from alto adige 6
- Felino Salami** san francisco 6
- Coppa** from the shoulder of the pig 6

PESCE

- Mussels** vermouth, tarragon, sausage 11
- Halibut** clams, baby artichokes, three basil 14
- Monkfish "Francaise"** spinach, potato puree, white wine, shallots 13
- Butter Poached Lobster** creamed corn, tomato, three basil 11

CARNI

- Pork Belly "Porchetta"** fennel, pickled onions 12
- Flat Iron Steak** mustard greens, polenta frites, caramelized onion sauce 13
- Short Rib** creamy semolina, smoked mozzarella, mushrooms 13
- Braised Veal Cheek** ricotta & mostarda tart 12

SPIEDINI ALLA PIASTRA

- Lamb Loin** mint and garlic marinated 13
- Diver Scallops** orange zest, bread crumbs 11
- Pollo Polpetta** chicken meat balls 8
- Octopus** lemon zest, bread crumbs, parsley 7

WOOD FIRED OVEN

- Black Mission Figs** gorgonzola, bacon 10
- Italian Vegetables** al forno with parmesan 7
- Fennel Sausage** potatoes, onions, peppers 12

DESERT

- Fromage Blanc Cheesecake** strawberry sorbet, white peach, graham cracker streusel 9
- Sicilian Pistachio Cake** sumac yogurt sorbet, apricots, cherries, mandarin puree 12
- Milk Chocolate Cremux** coconut sorbet, candied pecans, brown butter 10
- Dark Chocolate Coulant** coffee ice cream, oatmeal streusel, date puree, brandied bananas 11
- Torta della Nonna** blueberry compote, mixed berry sorbetto 10
- Chocolate Hazelnut Purse** nutella gelato, candied hazelnuts 10



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