

Secondi

	MUR
ARAGOSTA RIVA (D/A) <i>Grilled lobster, sautéed seasonal vegetables, lemon garlic butter</i>	3,900
GAMBERO MEDITERRANEO (D/A) <i>Seared prawns, ricotta cheese, cherry tomato sauce, bell peppers, spring onions</i>	2,600
PESCE DEL GIORNO (A) <i>Grilled fish fillet, lemon, sauce vierge</i>	2,500
COTOLETTA MILANESE (G/D/A) <i>250g breaded veal cutlet, pimento sauce, cherry tomato salad</i>	4,200
TAGLIATA DI MANZO (D/A) <i>250g grilled beef ribeye, arugula, parmesan cheese, cherry tomato salad</i>	5,200
POLLO ALLA CACCIATORA (D/A) <i>Braised chicken leg, sweet & sour tomato sauce, celery, olives, capers, mint</i>	2,100

Contorni

PATATE AL FORNO (PB) <i>Baked potatoes, rosemary, thyme, garlic</i>	650
VERDURE GRIGLIATE (PB) <i>Grilled seasonal vegetables</i>	650
INSALATA VERDE (D/A) <i>Green salad, balsamic dressing, parmesan cheese</i>	650
CAPONATA SICILIANA (A/PB) <i>Seasonal vegetables, Sicilian style "agrodolce"</i>	650
PATATE FRITTE (PB) <i>French fries</i>	650



G — GLUTEN N — NUTS D — DAIRY A — ALCOHOL P — PORK PB — PLANT BASED

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Currently there is no separate concerned allergen-free preparation area.

Prices are in Mauritian rupees inclusive of all taxes.

RIVA

Pranzo

Curated by Chef Roberto,
this menu reflects a journey that began in Sicily and was refined in Michelin-starred
kitchens across Europe before finding its home in Mauritius at RIVA.

A graceful harmony of tradition and innovation, each creation celebrates
exceptional local ingredients through expressive, sustainable artistry - inviting you to
savour a taste of European seaside elegance by the shore.



Assaggi

	MUR
BRUSCHETTA (G/PB) <i>Country bread, tomato, olive, basil, garlic</i>	900
PROSCIUTTO MELONE (P) <i>San Daniele prosciutto, cantaloupe melon</i>	1,200
ARANCINI ZAFFERANO, TONNO & PEPERONCINO (G/D/A) <i>Crispy saffron rice, tuna, sun-dried tomatoes, spicy emulsion</i>	1,300
OSTRICHE (A) <i>Half dozen oysters, lemon, chardonnay mignonette</i>	4,900
ZUPPETTA POMODORO (G/PB) <i>Cold or hot, tomato soup, basil olive oil</i>	900

Antipasto

ANTIPASTO ITALIANO (D/N/P/A) <i>Italian charcuterie, mozzarella cheese, pickles, grilled vegetables</i>	2,100
CARPACCIO MANZO (D/N/A) <i>Beef carpaccio, parmesan cheese, arugula, truffle paste, hazelnut</i>	2,900
FRITTO MISTO (G/A) <i>Fried shrimps, calamari, reef fish, octopus, vegetables</i>	2,200
"PARMIGIANA" SCOMPOSTA (D) <i>Eggplant, tomato, burrata cheese, parmesan cheese, basil</i>	1,500
INSALATA CESARE (G/D) <i>Grilled chicken, lettuce, parmesan cheese, anchovies, croutons</i>	1,400
INSALATA POMODORO (D) <i>Burrata cheese, tomatoes, capers, olives, basil</i>	1,400
PANE SU PIETRA (G/PB) <i>Stone oven-baked bread, olive oil, rosemary, sea salt</i>	650

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Primi

	MUR
LINGUINE VONGOLE (G/A) <i>Clams, chili, garlic, olive oil, parsley</i>	2,000
PACCHERI ARAGOSTA (G/D/A) <i>Lobster ragu, bisque, cherry tomatoes, basil, parsley, lemon zest</i>	2,900
ORECCHIETTE PESTO TRAPANESE (G/N/PB) <i>Rustic passata, almond, pistachio, pine nut, basil, mint</i>	1,700
LASAGNETTA RAGÚ (G/D/A) <i>Beef short rib ragu, tomato, pecorino cheese, gremolata</i>	1,900
MEZZE MANICHE ALLA NORMA (G/D) <i>Eggplant, tomato sauce, salted ricotta cheese, basil</i>	1,600

Pizza

MARGHERITA (G/D) <i>Tomato sauce, mozzarella cheese, basil, oregano</i>	1,600
TARTUFO (G/D) <i>Truffle base, mozzarella cheese</i>	2,500
PARMA (G/D/P) <i>Tomato sauce, mozzarella & parmesan cheese, Parma ham, arugula</i>	1,900

Burger | Sandwich

CLUB SANDWICH (G/D/P) <i>Grilled chicken, tomato, bacon, salad, eggs, mayonnaise, fries</i>	1,700
BURGER ITALIANO (G/D/P) <i>Beef patty, bacon, provola cheese, caramelized onion, lettuce, tomatoes, fries</i>	1,900
BURGER DI POLLO (G/D) <i>Crispy chicken, provola cheese, caramelized onion, lettuce, tomatoes, fries</i>	1,600

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Contorni

MUR

PATATE AL FORNO (PB)

Baked potatoes, rosemary, thyme, garlic

650

VERDURE GRIGLIATE (PB)

Grilled seasonal vegetables

650

INSALATA VERDE (D)

Green salad, balsamic dressing, parmesan cheese

650

CAPONATA SICILIANA (A/PB)

Seasonal vegetables, Sicilian style "agrodolce"

650

PATATE FRITTE (PB)

French fries

650

RIVA

Cena

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this menu reflects a journey that began in Sicily and was refined in Michelin-starred
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Assaggi & Crudi

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OSTRICHE & CHAMPAGNE (A) <i>3 Oysters, cucumber jelly, granny smith apple, champagne foam</i>	2,200
MADAGASCAR CAVIAR, OCIETRA 30G (G/D/A) <i>Blinis, crème fraîche, chives</i>	8,000
ARANCINI ZAFFERANO, TONNO & PEPERONCINO (G/D/A) <i>Crispy saffron rice, tuna, sun-dried tomatoes, spicy emulsion</i>	1,300
CRUDO DI RICCIOLA <i>Yellow tail fish, lemon vinaigrette, black garlic purée, chives</i>	1,400
TARTAR DI TONNO (G) <i>Tuna, pickled cherry tomatoes, basil, citrus emulsion</i>	1,400
CARPACCIO DI BRANZINO SEMICOTTO <i>Seabass carpaccio mi-cuit, clams jus, fennel, tomatoes, thyme, lime zest</i>	2,200

Antipasti

INSALATA POMODORO (D) <i>Burrata cheese, tomatoes, capers, olives, basil</i>	1,400
CARPACCIO DI POLPO (D/N) <i>Mediterranean style octopus carpaccio</i>	1,800
VITELLO TONNATO (D/A) <i>Slow cook veal fillet, tuna sauce, crispy capers</i>	2,200
"PARMIGIANA" SCOMPOSTA (D) <i>Eggplant, tomato, burrata cheese, parmesan cheese, basil</i>	1,500
FRITTO MISTO (G/A) <i>Fried shrimps, calamari, reef fish, octopus, vegetables</i>	2,200

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MEZZE MANICHE ALLA NORMA (G/D) <i>Eggplant, tomato sauce, salted ricotta cheese, basil</i>	1,600
RISOTTO MILANESE & OSSOBUCO (D/A) <i>Braised veal shanks, gremolata</i>	2,700
SPAGHETTI CACIO E PEPE & GAMBERO (G/D) <i>Pecorino Romano cheese, fragrant black pepper, prawn tartar, finger limes</i>	2,000
PACCHERI ARAGOSTA (G/D/A) <i>Lobster ragu, bisque, cherry tomatoes, basil, parsley, lemon zest</i>	2,900
ORECCHIETTE PESTO TRAPANESE (G/N/PB) <i>Rustic passata, almond, pistachio, pine nut, basil, mint</i>	1,700

Secondi

ARAGOSTA RIVA (D/A) <i>Grilled lobster, sautéed seasonal vegetables, lemon garlic butter</i>	3,900
BRANZINO IN CROSTA DI SALE NERO (G/D/A) <i>Black salt crust sea bass fillet, clams, baby gems, shellfish emulsion</i>	3,900
GAMBERO MEDITERRANEO (D/A) <i>Seared prawns, ricotta cheese, cherry tomato sauce, bell peppers, spring onions</i>	2,600
AGNELLO CAROTE & NOCCIOLE (G/D/N/A) <i>Herb-crusted lamb cutlets, carrot & ginger purée, hazelnut, thyme</i>	3,600
FILETTO DI MANZO AL PEPE (D/A) <i>180g hay smoked beef fillet, black pepper, sautéed mushroom, potato foam</i>	4,800
POLLO ALLA CACCIATORA (D/A) <i>Braised chicken leg, sweet & sour tomato sauce, celery, olives, capers, mint</i>	2,100

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RIVA



RIVA

dolci

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Coffee & Tea

MUR

ESPRESSO	300
DOUBLE ESPRESSO	375
CAPPUCCINO (D)	400
DECAFFEINATED COFFEE	300
ENGLISH BREAKFAST	250
EARL GREY	250
CHAMOMILE	250
GREEN TEA	250
BLACK TEA	250

Digestif

SAMBUCA	460
LIMONCELLO	520
KAHLUA	520
AMARETTO DISARONNO (N)	630
AMARO RAMAZZOTTI	900
BAILEY'S	930

Vino dolce (glass)

DOMAINE CAUHAPE "BALLET D'OCTOBRE" PETIT MANSENG - PYRENEES - FRANCE	1,300
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Formaggi

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FORMAGGI MISTI (G/D/N) <i>Selection of cheese, lavash bread</i>	1,600
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Dolci

TORRONE AL MORTAIO (D/N) <i>Nougat, diplomat cream, hazelnut, pistachio, almond, lemon & orange confit</i>	1,000
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TARTELLETTA AGRUMI & ZAFFERANO (G/N) <i>Tartlet, saffron cream, agrumes gel</i>	1,000
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TORTA CAPRESE (D/N) <i>Chocolate cake, meringue, fior di latte ice cream</i>	1,000
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RICORDO DELLA MIA INFANZIA (G/D/N) <i>Crunchy bread, milk & dark chocolate, hazelnut, olive oil, bread ice cream</i>	1,100
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RIVA-MISU (G/D/N) <i>Coffee, savoiardi biscuit, cocoa, mascarpone</i>	1,000
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GELATI & SORBETTI <i>Selection of the day - per scoop</i>	320
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