

EMBARK ON A JOURNEY TO THE AMALFI COAST, RIGHT IN THE HEART OF LIVERPOOL. FLUSHED BLUE HUE THROUGHOUT

MIMICS THE TRANQUIL SEAS OF
ITALY, BY OOZING CLASS AND
DECORUM AT EVERY POINT.
GET READY TO INDULGE IN
THE AUTHENTIC YET MODERN
ITALIAN CUISINE





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## DIIIGGOOI

 DISIGIED FOR IOUStep inside the Private Dining room of Riva Blu, a space that embodies cool sophistication, and a unique and eloquent style. Adorned in a breath-taking wave coloured blue-hue, the Private Dining Room sets the tone for an unforgettable event, day or night. Whether you'relooking for an intimate gathering, or a standing room only bash, this space can accommodate up to 50 guests seated, or 70 standing.


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## For parties of 7 or less visit rivablu.co.uk.

For parties 8 or more complete the enquiry form and we'll be in touch.*
*Parties of 8 or more will be asked to pay a non-refundable deposit of $£ 10$ per person to confirm the booking. This deposit will be deducted from the bill on the day. Guests will also be asked to pre-order from one of our Festive Menus. Parties of fewer than 8 can order from any menu and no deposit or preorder is required.

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Our Individual Restaurants Gift Cards are the perfect gift for Christmas \& can be used in any of our collection of
restaurants. Find out more at rivablu.co.uk

FESTIVE LUNCH
3 COURSES 37.50
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*STARTERS
CALAMARI FRITTI
Courgette, red pepper \& garlic mayonnaise
BRUSCHETTA AL POMODORO (氵G
\& ine ripeshed pasil served on toasted ciabatta

## FRITTATINA CACIO E PEPE

Deep fried Neapolitan mac \& cheese, smoked
provola, Pecorino Romano, black pepper PASTA E FAGIOLI (1)
Neapolitan pasta \& bean soup, matured Italian cheese. chilli \& fried crostini

## BRUSCHETTA CON 'NDUJA

Buffalo mozzarella, spicy Calabrian pork spread, baby plum tomatoes \& rocket, served on toasted ciabatta

## MAINS

TACCHINO ARROSTO
\& wild mushroom sauce

## BISTECCA DI MANZO

225 G sirloin steak, roast tomato \& mushrooms, peppercorn sauce

## BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans, chilli, endive \& semi-dried tomatoes CANDELE ALLA GENOVESE
Short pasta tubes, Neapolitan beef \& onion ragu. Pecorino Romano, flat leaf parsley RAVIOLI ALLE MELANZANE (1)
Aubergine, mozzarella \& sun-dried tomato filling,
tomato cream sauce, fresh basil Roast potatoes \& seasonal vegetables for the table. To share (16)

DESSERTS
PANNA COTTA AL LIMONE
Amalfi lemon cream, berry compote \& amaretti biscuit

## TIRAMISÚ

Coffee, amaretto soaked sponge, mascarpone \& cocoa powder
TORTA ALLA NUTELLA © (1)
Chocolate \& hazelnut cheesecake, sour cherry, candied hazelnut
GELATI (1)
Selection of award-winning ice cream \& sorbet hazelnut biscotti. Vegan flavours available.

## FESTIVE DINNER

3 COURSES 48.00
*STARTERS
BRUSCHETTA GAMBERONI
Pan-fried king prawns, chilli mayonnaise served on toasted ciabatta BURRATA PUGLIESE DOP burrata, curly endive, sun-dried tomatoes

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ARANCINI TARTUFO
Crispy fried truffle risotto, smoked provola \& truffle cheese sauce
RAVIOLI ALLE MELANZANE (1) tomato cream sauce, fresh basil BRUSCHETTA AL POMODORO (®) Vine ripened plum tomatoes, garlic, oregano \& fresh basil served on toasted ciabatta

## *MAINS *

TACCHINO ARROSTO
Roast turkey, chestnut mash \& wild mushroom sauce BISTECCA DI MANZO
225G sirloin steak, roast tomato
\& mushrooms, peppercorn sauc

## FILETTO DI MANZO

225G fillet steak, roast tomato \& mushrooms, peppercorn sauce (f6.00 supplemen)

## BRANZINO

Pan-fried sea bass fillets, scarola, cannellini beans
chilli, endive \& semi-dried tomatoes
GNOCCHI ALLA CONTADINA (®C)
Potato dumplings, mushroom \& vegetable ragu, tomato \& flat leaf parsley
Roast potatoes \& seasonal vegetables for the table. To share (16)

## *DISSERTS*

PANNA COTTA AL LIMONE Amalfi lemon cream, berry compote \& amaretti biscuit
BUDINO DI PANETTONE © Italian-style bread \& butter pudding, poached apricots, vanilla custard
Warm chocolate fondant, chocolate sauce
\& vanilla ice cream
GELATI (1)
Selection of award-winning ice cream \& sorbet, hazelnut biscotti. Vegan flavours available.

## FESTIVE CICCHETTI

DRINKS PACKAGE
30.50 PER PERSON

A SHARING FEAST, PERFECT FOR A DRINKS RECEPTION OR A CASUAL CHRISTMAS GET-TOGETHER

* ANTIPASTI

TAGLIERE MISTO
Italian artisan cured meats, salami \& cheeses ARANCINI
Sicilian crispy risotto balls
Carbonara - mozzarella \& pork cheek guanciale

## GRISSINI WITH PARMA HAM

Rustic cheesy breadsticks, DOP Prosciutto di
Parma\& basil pesto
*PINZA *
MARGHERITA (1)
San Marzano tomato, mozzarella \& fresh basil DIAVOLA
Spicy salami, 'nduja, burrata cream, mozzarella, chilli \& flat leaf parsley CAPRICCIOSA
Chestnut mushrooms, roast ham, mozzarella \& crispy olives ORTOLANA (6)
White base, tomatoes, spicy ve-duja, vegan mozzarella-style cheese, basil
*CICCHETTI* SEAFOOD SKEWERS
Line caught swordfish \& king prawns
TAGLIATA DI MANZO
Angus \& Hereford sirloin steak, rocket, Parmesan
POLPETTE DI MELANZANE (V)
Aubergine \& mozzarella fritters


SPARKLING WINE
3 x Prosecco Caneva Extra Dry 95.00 $3 \times$ Prosecco Rosé Caneva Extra Dry 100.00 $3 \times$ Champagne Castelnau Réserve Brut 165.00

WINE
3 wines from each package, select any combination

## PACKAGE ONE 75.00

White: Grillo Serenata
Red: Nero d'Avola Serenata Rosé: Morador Rosado
PACKAGE TWO 95.00
White: Sauvignon Tordelcolle
Red: Montepulciano d'Abruzzo Degá Rosé: Pinot Grigio Blush Punti Neri

PACKAGE THREE 130.00
White: Gavi Di Gavi DOCG La Soraia Red: Valpolicella Classico Superiore Ripasso Rosé: Château D'esclans, Whispering Angel

- BEER
$12 \times$ Peroni Nastro Azzurro 330 ml 65.00
12 x Birra Menabrea 330 ml 70.00


## * BOTTLED SPIRITS *

1 x Grey Goose, Belvedere 150.00
1 x Malfy Limone, Hendrick's, Roku, Jack Daniel's, Courvoisier VS, Amaretto, Bacardi Carta Blanca 135.00

Select two mixers from our soff drink range (Red Bull - 18 supplement)
$1 \times$ Cazcabel coffee liqueur, Jägermeister, El Jimador Tequila 110.00 Designed to be drank neat


## TRANSPORT YOUR SENSES

 TO THE AMALFI COAST OF ITALY, WHERE RIVA BLU'S PLUSH NAUTICAL-INSPIRED INTERIORS IGNITE YOUR SENSES AND SEND YOU TO A TRANQUIL SPACE. EMBODYING 'LA DOLCE VITA' - THE SWEET LIFE, RIVA BLU CHANNELS A TOUCH OF 1960'S HIGH SOCIETY GLAMOUR, AND MIXES IT WITH THE PERFECT TOUCH OF THE ITALIAN EXPERIENCE.

## HOUIRE: \O\|

Enquire today and let us take care of you. Not only will you have your own personal concierge event planner, but to make your party extra special, for parties of $8+$ guests, we will also offer an arrival drink on us and the booker dines for free.*

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Q PARK Liverpool One

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Nearest station: James Street | Moorfields | Liverpool Lime Street For reservations between Monday 27 November - Thursaay 7 December
2023 only. Arrival drink for the party consists of one glass of prosecco or
bottle of Peroni for each party member. Must be over the age of 18 . Dine must dine off the set menu with no substitutions to receive free.

