RIVA

RIVERSIDE ITALIAN DINING

DINNER MENU

FIRST COURSE

BREAD SERVICE | 8
Focaccia, whipped citrus fennel butter (veg)

SALAMI BOARD | 30
Prosciutto di Parma, speck, salumi Toscano, mortadella, Castelvetrano olives, marcona almonds, pickled vegetables, focaccia bread (n)

ARTISANAL CHEESE BOARD | 26
Three artisanal cheeses, fresh fruit, nuts, rye crisps (veg) (n)

ROMESCO | 16
Mama Lil's peppers blended with Marcona almonds, side of focaccia and garden vegetables (v) (veg) (n)

FRITTO MISTO | 18
Fried calamari, shaved vegetables, onion, lemon, citrus aioli

ARANCINI | 19
Gouda, pumpkin, melted leek,tomato sauce, tomato powder, Parmigiano Reggiano (veg)

CHICKEN AND PORK MEATBALLS | 18
Three house made meatballs, arrabbiata tomato sauce, basil, Parmigiano Reggiano

BURRATA | 18
Fennel and arugula salad, roasted grapes, crostini (veg)

ROASTED BONE MARROW | 22
Caramelized onion jam, gremolata, balsamic reduction, crostini

CAESAR SALAD* | 14
Shaved Parmigiano Reggiano, house made croutons and dressing

ITALIAN CHOPPED SALAD | 14
Romaine, Treviso radicchio, taggiasca olive, salami, Fontina cheese, artichoke, pickled peppers, oregano vinaigrette (gf)

SHAVED SALAD | 13
Brussel sprouts, leek, shallot, fennel, toasted walnuts, tomato vinaigrette, Parmigiano Reggiano (n)(gf)

SECOND COURSE

Gluten Free Pasta Available
add chicken +9 | add prawns +14 | Add Steak +19

RICOTTA GNOCCHI | 29
Braised pork cheeks, spiced pumpkin, leek, brown butter, fried peppers, Parmigiano Reggiano

SPAGHETTI ARRABBIATA | 25
San Marzano tomato sauce, basil, Parmigiano Reggiano (veg) *add meatballs +9*

SPAGHETTI CARBONARA | 29
Guanciale, pecorino, black pepper, egg yolk, brodo

RIGATONI BOLOGNESE | 29
Pork and beef ragu, tomato, oregano, rosemary, Parmigiano Reggiano

LASAGNA | 32
Beef ragu, whipped lemon ricotta, house tomato sauce, pecorino, basil

ENTRÉES

BRASATO AL VINO | 42
Red wine braised short rib, braising liquid reduction, Gouda polenta(gf)

PRAWNS AND POLENTA | 32
Parmigiano Reggiano polenta, tiger prawns, nduja buerre blanc (gf)

RISOTTO | 28
Butter and Parmigiano Reggiano risotto, wild mushroom agrodolce (veg) (gf)

GRILLED HALF CHICKEN | 34
Artichoke hearts, Castelvetrano olives, Calabrian chili (gf)

GRILLED BARRAMUNDI* | 38
Roasted carrot romesco, braised white beans, gremolata, fried shallots (gf)(n)

RIB STEAK* | 65
14oz Rib steak, glazed parsnips, grilled tomatoes, rosemary butter, lemon (gf)

(veg) - vegetarian | (v) - vegan | (gf) - gluten-free - | (n) - contains nuts
**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness.*
Parties of six or more are subject to a 20% large party service charge. 100% of the service charge will be distributed to service personnel.
November 2026

COCKTAILS

RIVA CLASSICS

LIMONCELLO MARTINI | 15
Limoncello, vanilla vodka, lemon

SARTI STARLET | 16
Sarti Rosa aperitif, vanilla vodka, pineapple juice, lime juice, vanilla bean demerara

CINNAMON CLOVE CARAJILLO | 17
Cimarron Blanco, Licor 43, espresso, cinnamon clove maple syrup, mole bitters, torched cinnamon stick

APPLE CIDER BEE'S KNEES | 17
Brovo gin, apple cider, lemon, housemade honey simple

PUMPKIN SPICE ESPRESSO MARTINI | 18
White Chocolate Kahlua, Mr. Black liqueur, pumpkin syrup, espresso, Brovo vodka

BANANA BREAD OLD FASIONED | 19
Four Roses bourbon, Skrewball, banana liqueur, vanilla demerara syrup, black walnut bitters, chocolate bitters, caramelized banana

POMEGRANTE VANILLA MULE | 16
Vanilla vodka, pomegrante juice, lime juice, ginger beer, vanilla syrup

THE LODGE AUTUMN SANGRIA | 15
L'Ecole Sauvignon blanc, pears, apples, sliced orange, Grand Marnier, St. Germain, soda water, ginger beer

ZERO PROOF

BERRY MULE | 8
Ginger beer, berry syrup, lime juice, soda

ZERO PROOF APEROL SPRITZ | 12
n/a Aperol, n/a Mionetto prosecco, soda water

POMEGRANATE MINT FIZZ | 10
Pomegranate juice, lime juice, simple syrup, mint, soda

THE LODGE VIRGIN MARGARITA | 12
Zero proof tequila, Roots aperitif, lime juice, agave

ZERO PROOF CUCUMBER MINT SMASH | 12
Zero proof Ritual Gin, agave, lime juice, cucumber, mint, lemon lime soda

WINES BY THE GLASS

WHITES

SANTA CRISTINA, PINOT GRIGIO | 16
Veneto, Delle Venezie, IT

THURSTON WOLFE, PGV | 17
Columbia Valley, WA

L'ECOLE, LUMINESCE, SAUVIGNON BLANC | 15
Walla Walla, WA

ANTINORI, BRAMITO, CHARDONNAY | 18
Umbria, IT

DOSSIER, VIOGNIER | 18
Walla Walla, WA

RIVA, CHARDONNAY | 15
Columbia Valley, WA

ROSÉ

DOSSIER, FLAGSHIP | 18
Columbia Valley AVA, WA

FIDELITAS M100 | 16
Columbia Valley AVA, WA

SPARKLING

TIRRIDDIS BLANC | 16
Columbia Valley, WA

TIRRIDDIS ROSÉ | 16
Columbia Valley, WA

MIONETTO PROSECCO | 14
Veneto, IT

ZERO PROOF MIONETTO PROSECCO | 13
Veneto, IT

REDS

ERATH, PINOT NOIR | 16
Dundee Hills, OR

RIVA, MERLOT | 15
Columbia Valley, WA

RIVA, CABERNET SAUVIGNON | 16
Columbia Valley, WA

CASTELLO DI BOSSI, CHIANTI | 16
Tuscany, IT

NOVELTY HILL, RED BLEND | 19
Red Mountain, WA

ANTINORI VILLA, TOSCANA | 18
Tuscany, IT

COLPETRONE, ROSSO | 17
Umbria, IT

THURSTON WOLFE TOURIGA NACIONAL PORT | 12
Yakima Valley, WA

BEER & CIDER

REUBEN'S PILSNER | 8

BALE BREAKER DAYBREAK | 8

NO-LI PORCH GLOW AMBER | 8

PIKE BREWING SPACE NEEDLE IPA | 9

FREMONT HEAD FULL OF DYNOMITE IPA | 9

WHITE BLUFFS NECTAR OF THE GODS HAZY IPA | 9

SEASONAL ROTATING CIDER | 9

COORS LIGHT | 8

MODELO | 8

MICHELOB ULTRA | 8

ATHLETIC NON-ALCOHOLIC | 8