



RIVERSIDE

Italian Restaurant



A Slice of Italy

Experience the taste of Italy on your plate right here at Riverside, our Italian restaurant. Overlooking the river Sal, located at the east end of the hotel, dine in one of the best Italian restaurants in Goa, with exquisite dishes and imaginative creations made by our very own Chef Vetri Selvan.

Riverside has a perfect charm. What could be more perfect than dining by the river Sal, surrounded by the tranquil ambience, delectable cuisine, delicious wine and above all else outstanding service. Step into a paradise of sorts, while you partake in a superb Italian culinary escapade with breathtaking views and intimate moments with your loved ones at Riverside.

ANTIPASTI

■ Signature Riverside Salad | 899

Fennel shaves, carrot shaves, fresh fig, mesclun, house dressing, toasted sunflower seed, peach wedges

■ Classic Caprese | 999

Genovese pesto, olive crisp, fresh basil, buffalo mozzarella

■ Mushroom Bruschetta | 899

Wild mushroom, parmesan fondue, truffle carpaccio,

▲ Gamberi Alla Busara | 1399

Tiger prawn, AOP sauce, sun blushed tomato, basil, garlic bread

▲ Calamari Fritto | 999

Tartare sauce, Arrabbiata sauce, lemon wedges

▲ Pan Seared Scallop | 1549

Cauliflower purée, curry emulsion, sweet potato chips, edamame beans

▲ Prosciutto Involtini | 1249

Truffle cream, sour dough crisp, burratá cheese, artichoke crisp

ZUPPE

■ Peruvian Asparagus Velouté | 649

Extra virgin olive oil, taleggio croquette

▲ Tuscan Corn and Lobster Soup | 799

Basil chlorophyll, lobster, micro green

▲ Non - Vegetarian

■ Vegetarian

Kindly inform your server of any food allergies or dietary preferences
All prices are in Rupees and are subject to applicable taxes

PRIMI

■ Spaghetti Pomodoro | 1099

Spaghetti, cherry tomato sauce, genovese pesto, extra virgin olive oil, toasted pine nut

■ Caprese Tortellini | 1399

Oven - dried tomato, pine nut, basil velouté, parmesan shaves

■ Burrata Fagottini | 1399

Asparagus, truffle sauce, parmesan wafer, truffle carpaccio

■ Risotto Milanese | 1349

Arborio rice, saffron acid butter, parmesan, spring vegetables

■ Wild Mushroom Risotto | 1549

Arborio rice, wild mushrooms, mascarpone, parmesan, truffle oil

▲ Fettuccini di Mare | 1699

Fettucine pasta, squid, scallop, prawns, Américaine sauce

▲ Tagliatelle Bolognese | 1499

Tagliatelle, classic Italian beef bolognese ragù, parmesan cheese

▲ Pea and Pancetta Risotto | 1499

Arborio rice, pancetta, green pea, mascarpone, parmesan

▲ Non - Vegetarian

■ Vegetarian

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SECONDI

🍆 Eggplant Galette | 1349

Tomato raisin, pepperonata sauce, parmesan wafer, basil crisp, pesto

🍄 Mushroom Flan | 1449

Avocado panzanella, parmesan and mushroom emulsion, touile

🐟 Herb Crusted Sea Bass | 1549

Saffron and green lip mussel nage, olive tapenade,
spring vegetables, cauliflower mousseline

🐔 Chicken Alla Cacciatore | 1549

Morel mushroom, salt baked onion, olive potato mash, chicken jus

🦞 Riverside Grilled Seafood Platter | 3949

Lobster, salmon medallion, tiger prawn, scallop, café de Paris butter, asparagus, caper sauce

🐷 11 Hours Slow Braised Pork Belly | 1849

Anise carrot purée, balsamic shallot, fondant carrot, mustard and sage crumb

🐑 New Zealand Lamb Shank Alla Osso Buco | 2399

New Zealand lamb shank, truffle creamy polenta, gremolata, own jus

🐑 Grass Fed New Zealand Lamb Chop | 3649

Sicilian caponata, chickpea purée, cherry tomato, merlot jus

🐮 Angus Cube Roll (200 gms) | 4099

🐮 Wagyu Striploin (200 gms) | 8199

Sides | 799

Truffled Mashed potatoes, French fries, panache of vegetables,
(choose any one)

🐟 Non - Vegetarian

🍆 Vegetarian

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PIZZA AL FORNO

■ Margherita | 1149

Fresh basil, tomato sauce, fresh mozzarella

■ Quattro Formaggi | 1149

Taleggio, scamorza, mozzarella, bleu

■ Lombardy | 1149

Mascarpone, wild mushroom, scamorza, arugula, pesto, truffle oil

■ Caprino | 1149

Goat cheese, roasted pepper, spinach, olives, mozzarella, tomato sauce

▲ Fruit di Mare | 1349

Tomato sauce, mozzarella, red snapper, calamari, prawn

▲ Alla Genovese | 1349

Roasted chicken, genovese pesto cream, chilli flakes, buffalo mozzarella, parmesan

▲ Calabrese | 1349

Tomato, italian pork salami, pepperoni, mozzarella, olives, sun-dried tomato

▲ Prosciutto di Parma | 1349

Parma ham, mozzarella, balsamic onion, caramelized fig, rocket leaf, goat cheese

HOUSE MADE GARLIC BREAD

■ Signature Riverside Garlic bread | 1099

Sour dough pizza base, confit garlic, parsley, chilli flakes, parmesan

MAKE YOUR OWN PIZZA (Choose Any 4 Toppings)

■ Vegetarian | 1149

Olives, capers, bell pepper, broccoli, zucchini, mushroom, jalapeño chilli, green chilli, fresh tomato, onion, artichokes, oven-dried tomatoes

▲ Non-vegetarian | 1349

Chicken, chicken sausage, prawns, squid, fish, pork salami, parma ham

▲ Non - Vegetarian

■ Vegetarian

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DOLCE

■ Selection of Ice-cream | 599

■ Exotic Fruit Platter | 599

■ Trio of Sorbets | 649

Tomato basil, mango mint, lemon and thyme

■ Buttermilk Panna Cotta | 849

Strawberry granita

▲ Torta di Ricotta | 849

Sicilian ricotta cheese cake
with raspberry semifreddo

▲ Double Chocolate Lava Cake | 849

Vanilla ice cream, balsamic caramel sauce

▲ Ruby Tiramisu | 849

A classic tiramisu with a twist of fresh berry fruitiness of ruby chocolate

▲ Non - Vegetarian

■ Vegetarian

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Degustation Menu

4 Course Chef's Tasting Menu

ANTIPASTI

■ Classic Caprese

Genovese pesto, olive crisp, fresh basil, buffalo mozzarella

- OR -

■ Wild Mushroom Bruschetta

Wild mushroom, parmesan fondue, truffle carpaccio

- OR -

▲ Gamberi Alla Busara

Tiger prawn, AOP sauce, sun blushed tomato, basil, garlic bread

ZUPPE

■ Peruvian Asparagus Velouté

Extra virgin olive oil, taleggio croquette

- OR -

▲ Tuscan Corn and Lobster Soup

Basil chlorophyll, lobster, micro green

SECONDI

■ Caprese Tortellini

Oven-dried tomato, pine nut, basil velouté, parmesan shaves

- OR -

■ Eggplant Galette

Tomato raisin, peperonata sauce, parmesan wafer, pesto, parmesan fondue

- OR -

▲ Herb Crusted Sea Bass

Saffron and green lip mussel nage, olive tapenade, spring vegetables, cauliflower mousseline

- OR -

▲ Chicken Alla Cacciatore

Morel mushroom, salt baked onion, asparagus, olive potato mash, chicken jus

DOLCE

■ Buttermilk Panna Cotta

Strawberry granita

- OR -

▲ Torta Di Ricotta

Sicilian ricotta cheese cake with
raspberry semifreddo

▲ Non - Vegetarian

■ Vegetarian

The above menu is priced at INR 2999 plus taxes per person

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Degustation Menu

5 Course Chef's Tasting Menu

ANTIPASTI

■ Signature Riverside Salad

Fennel shaves, carrot shaved, fig, mesclun, house dressing, toasted sunflower seed, peach wedges

- OR -

■ Wild Mushroom Bruschetta

Wild mushroom, parmesan fondue, truffle carpaccio

- OR -

▲ Prosciutto Involtni

Truffle cream, sour dough crisp, burrata cheese, artichoke crisp

ZUPPE

■ Peruvian Asparagus Velouté

Extra virgin olive oil, taleggio croquette

- OR -

▲ Tuscan Corn and Lobster Soup

Basil chlorophyll, lobster, micro green

PRIMI

■ Wild Mushroom Risotto

Arborio rice, wild mushrooms, mascarpone, parmesan, truffle oil

- OR -

■ Burrata Fagottini

Asparagus, truffle sauce, parmesan wafer, truffle carpaccio

- OR -

▲ Fettuccini Di Mare

Fettucine pasta, squid, scallop, prawns, Américaine sauce

SECONDI

■ Mushroom Flan

Avocado panzanella, truffle sauce, touile

- OR -

▲ Herb Crusted Sea Bass

Saffron and green lip mussel nage, olive tapenade, spring vegetables, cauliflower mousseline

- OR -

▲ 11 Hours Slow Braised Pork Belly

Anise carrot puree, balsamic shallot, fondant carrot, mustard and sage crumb

- OR -

▲ Grass Fed New Zealand Lamb Chop

Sicilian caponata, chickpea puree, cherry tomato, own jus

DESSERT

■ Buttermilk Panna Cotta

Strawberry granita

- OR -

▲ Ruby Tiramisu

A classic tiramisu with a twist of fresh berry fruitiness of ruby chocolate

▲ Non - Vegetarian

■ Vegetarian

The above menu is priced at INR 3499 plus taxes per person

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THE LEELA

GOA

www.theleela.com

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