



Seasonality, sustainability and the freshness
of our ingredients are the hallmarks
of our culinary philosophy.
Our menu is designed to foster a sense of familiarity,
conviviality and theatrical flair—values
that define the spirit of Reve,
as well as our attentive service.

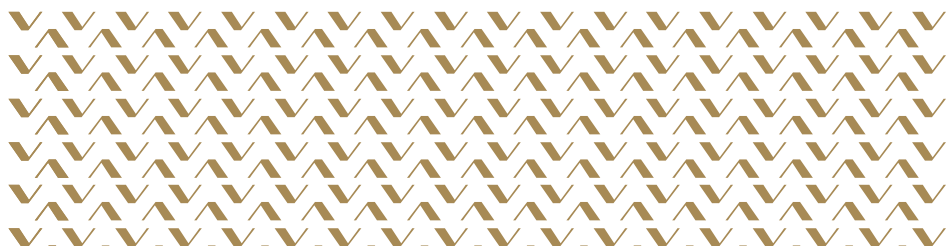
Our selection evolves constantly
to showcase off-menu specials,
allowing us to highlight local delicacies
and ingredients available only
for short seasonal windows.

ALLERGEN INFORMATION

- 1 PEANUTS
- 2 TREE NUTS
- 3 MILK AND DAIRY PRODUCTS
- 4 MOLLUSCS
- 5 FISH
- 6 SESAME
- 7 SOY
- 8 CRUSTACEANS
- 9 GLUTEN
- 10 LUPINS
- 11 MUSTARD
- 12 CELERY
- 13 SULPHITES
- 14 EGGS

*PLEASE NOTE THAT ALLERGEN CONTENT
MAY VARY DEPENDING ON PRODUCT AVAILABILITY

COVER CHARGE 5 EURO PER PERSON





TO SHARE

DRY AGED FISH AND HOMEMADE
PICKLED VEGETABLES

6 | 9 | 13

€16

MARINATED BELL PEPPER, CANTABRIAN
ANCHOVIES AND BUTTER

3 | 5 | 6 | 9 | 13

€18

LOCAL CHEESES SELECTION
WITH HOMEMADE JAM

3 | 6 | 7 | 9

€22

ALL THE DISHES WILL BE SERVED WITH LIGURIAN FOCACCIA

STARTERS

FISH CATCH OF THE DAY

4 | 5 | 8

€23

SLOW-COOKED VEAL, EGG YOLK, TUNA SAUCE,
VEAL JUS AND FRIED CAPERS

5 | 11 | 12 | 13 | 14

€23

TRADITIONAL LIGURIAN FISH SOUP WITH
CUTTLEFISH AND BABY OCTOPUS, SOFT PANIS-
SA, CHARD AND PEAS PUREE, CHICKPEAS CHIPS

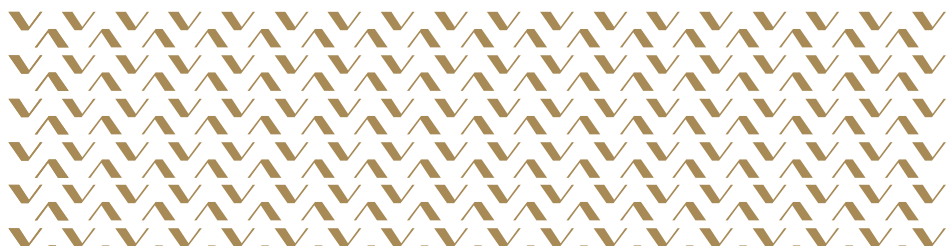
4 | 5 | 12 | 13

€22

SICILIAN CANNOLO FILLED
WITH BRANDACUJUN, PUTTANESCA SAUCE
AND PARSLEY CHLOROPHYLL

5 | 9 | 13 | 14

€23





FIRST COURSES

HOMEMADE TAGLIATELLE PASTA
WITH 3 WAYS TUNA SAUCE

4 | 9 | 13 | 14

€22

RISOTTO WITH BLACK GARLIC, SALTED LE-
MONS, RABBIT RAGÙ, TAGGIASCA
OLIVE POWDER AND TOASTED PINE NUTS

2 | 3 | 12 | 13

€24

LINGUINE PASTA WITH YELLOW
TOMATO SAUCE, ZUCCHINI FLOWERS,
CLAMS AND MULLET BOTTARGA

4 | 5 | 9 | 13

€22

GRILLED LASAGNA WITH PESTO,
SERVED ON PRESCINSEUA CHEESE FONDUE

2 | 3 | 9

€18

MAIN COURSE

???

FISH CATCH OF THE DAY, TROMBETTE
ZUCCHINI AND MINT PUREE, BAGNA CÀUDA
AND GREEN SAUCE

4 | 5 | 13

€28

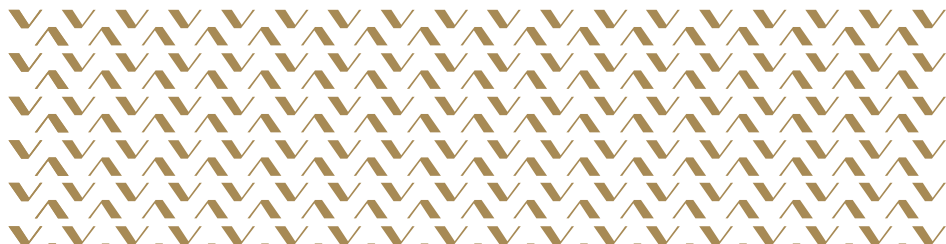
BEEF ENTRECOTE, PORTO WINE FIGS,
CARAMELIZED ONIONS AND BORDOLESE SAUCE

12 | 13

€26

FRIED SQUID AND SHRIMP WITH
ITS OWN DIPPING SAUCE AND
ROASTED LEMON

4 | 5 | 8 | 9
€24





SALADS

RÊVE NIZZARDA

salad with seared tuna, eggs, olives, anchovies and vegetables

2 | 5 | 9 | 11 | 13 | 14

€18

LIGURIAN CONDIGLIONE AND STEAMED SHRIMP

mixed fresh tomatoes, taggiasca olives, garlic and basil

2 | 5 | 8 | 13

€18

COUS COUS

grilled eggplant, feta cheese, taggiasca olives and pesto

1 | 3 | 9

€16

DESSERT

SWEET CAPRESE:

bufala ricotta cream, basil ice cream and tomato jam

3 | 9

€10

MERINGUE WITH POLLEN AND FRESH FRUIT

3 | 14

€10

SHORTCRUST TARTLET WITH PISTACHIO CREAM AND FIGS

2 | 3 | 9 | 14

€9

HOMEMADE FRUIT SORBET

€9

HOMEMADE ICE CREAM

3 | 14

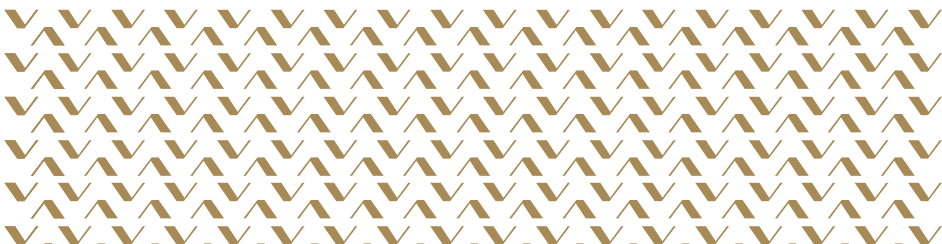
€9

FRUIT SALAD

€9

FOR THE CHILDREN

to cater to children, ask the staff for the daily recommendations



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vé
BISTROT

DRINK
LIST



FLOWER POWER COCKTAILS LIST

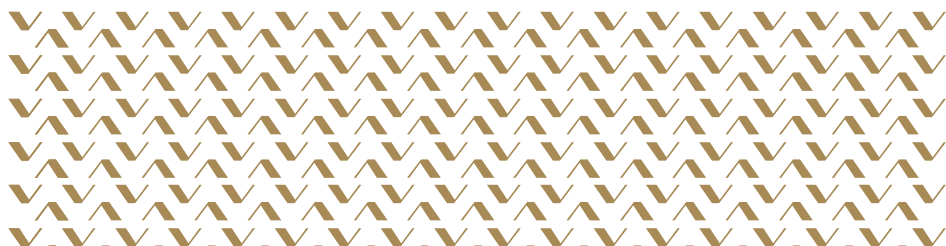
Inspired by the colours and fragrances
of the western Ligurian Riviera
and the city of Sanremo
–historically known as the “City of Flowers”–
Flower Power takes its name
from the iconic 1960s hippie movement,
evoking its vibrant hues, deep connection
to nature, cheerful spirit and carefree energy.

This is a curated selection of 14 cocktails
with a nod to the international mixology scene.
Modern mixing techniques and house-made
ingredients are blended with reimaged
international classics, offering guests
a unique and engaging drinking experience.

Our cocktail recipes are founded
on three key principles:
cross-cultural inspiration, local sourcing,
and guest interaction.

The following selection ranges
from alcohol-free creations*
–a growing trend in today’s market–
to bolder and more complex concoctions
designed to intrigue and delight.

Our cocktails are best enjoyed
alongside the exquisite dishes
of our Chef Alessandro Schiavon,
with whom our knowledgeable staff
will be happy to suggest pairings.





COCKTAILS LIST

MARAVIGLIOSO*

MANGO | PASSION FRUIT | LIME | VANILLA

€10

FASHION BLOGGER*

RED BERRIES | ORANGE | AGAVE | GINGER ALE

€10

MYSTIC MOJITO*

LIME | MINT | STEVIA | ALOE VERA | GINGER BEER

€10

MILANO TORINO COL MOTORINO*

NON-ALCOHOLIC RED & WHITE BITTER | CRANBERRY | SODA

€11

FESTIVAL' S BELLINI

CITRON WATER | MANGO | CLASSIC METHOD SPARKLING WINE

€12

TU VO FA L' AMERICANO

BITTER | AMERICANO | GREEN APPLE | CARDAMOM

€12

LA VIE EN ROSE

GIN | FIORI | YUZU | LYCHEE

€14

ÇA VA SANS DIRE

VODKA | FLORAL NOTES | YUZU | LYCHEE

€14

JAPANESE MULE

GIN | LEMONGRASS & GINGER | TONIC

€14

PASSION FOR RIVIERA

PISCO | PASSION FRUIT | TURMERIC | ORANGE | BANANA BUBBLE

€15

BLOODY TAGGIASCA

MEZCAL/TEQUILA | LEMON | SECRET MIX | OLIVE PASTE | TOMATO

€15

MADRE TERRA

LOCAL GIN | OYSTER LEAF | DRY SHERRY | LEMON OIL

€15

NOTTE ALL'ARISTON

BOURBON | POPCORN | BITTER | CITRIC ACID | OLIVE WOOD

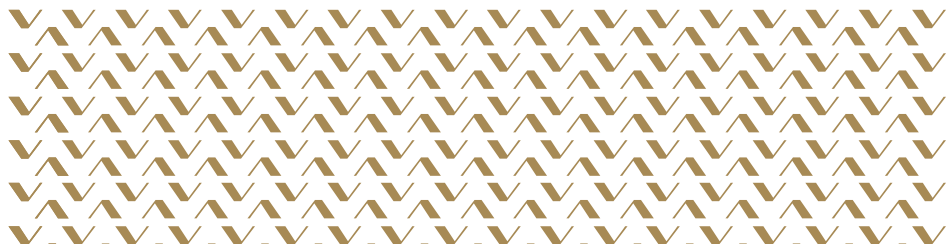
€15

BARREL AGED BOULEVARDIER

APERITIF WINE BLEND | CAMPARI | BOURBON

| AGED MODENA BALSAMIC VINEGAR

€15





BY THE GLASS

SPARKLING WINES

FRANCIACORTA | EXTRA BRUT | BERLUCCHI

LOMBARDY

€12

VERMENTINO | BRUT | LA GINESTRAIA

LIGURIA

€11

ALTA LANGA ROSÈ | BRUT | BRANDINI

PIEDMONT

€13

CHAMPAGNE | CANARD DUCHENE

FRANCE

€15

WHITE WINES

VERMENTINO | LVNAE BONSONI

LIGURIA

€9

PIGATO | MAJE | LA BRUNA

LIGURIA

€9

GAVI | FORNACI | MICHELE CHIARLO

PIEDMONT

€8

SHARIS | LIVIO FELLUGA

FRIULI VENEZIA GIULIA

€9

RED WINES

ROSSESE | TERRE BIANCHE

LIGURIA

€10

NEBBIOLO | VITE COLTE

PIEDMONT

€9

PINOT NOIR | FULXITEN | PFITSCHER

TRENTINO

€10

LUCENTE | TENUTA LUCE

TOSCANA

€10

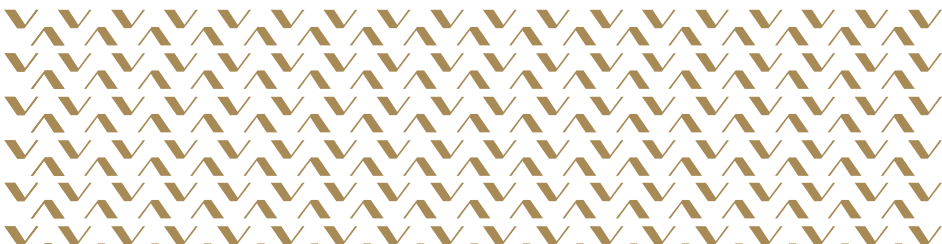
ROSÉ WINES

ALIÈ | FRESCOBALDI

TOSCANA

€8

PLEASE ASK OUR STAFF TO CONSULT THE COMPLETE WINE LIST





CRAFT BEERS

BIRRAFICIO NADIR SANREMO (33CL)

GOLDEN ALE "D'ORATA"

€7

PALE ALE "HOPE IS IN THE AIR"

€8

IMPERIAL STOUT "ALEXANDROVNA"

€9

COFFEE SHOP MENU

ESPRESSO	€ 3
MAROCCHINO	€ 3.50
CAFFÈ AMERICANO	€ 4
DECAFFEINATED COFFEE	€ 3
LARGE GINSENG COFFEE	€ 4
SMALL GINSENG COFFEE	€ 3.50
LARGE BARLEY COFFEE	€ 4
SMALL BARLEY COFFEE	€ 3.50
CORRECTED COFFEE	€ 4
DOUBLE COFFEE	€ 5
ICED COFFEE	€ 7
ICED COFFEE WITH BAILEYS	€ 7
HOT CHOCOLATE	€ 5
HOT CHOCOLATE WITH WHIPPED CREAM	€ 6
LARGE HAZELNUT GINSENG	€ 4
SMALL HAZELNUT GINSENG	€ 3.50
MILK	€ 4
HERBAL TEA	€ 5
CAPPUCCINO	€ 5
LATTE MACCHIATO	€ 5

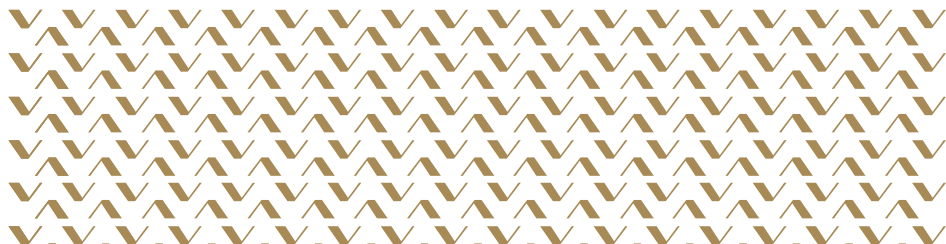
AMARI & CLASSIC LIQUEURS

STARTING FROM € 6

ARTISANAL AMARI & LIQUEURS

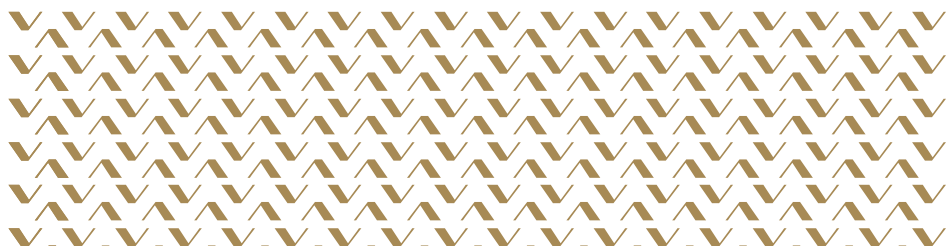
STARTING FROM € 7

AVAILABLE UPON REQUEST



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ACQUALUCE	€12
KAPRIOL DRY	€10
KAPRIOL LIMONE	€12
KAPRIOL OLD TOM	€11
KAPRIOL SLOE	€11
MONKEY 47	€15
Z44	€15
BARBARASA	€12
BARBARASA NAVY	€13
209	€12
BEEFEATER	€10
G VINE	€10
BOMBAY SAPPHIRE	€10
BOMBAY DRY	€10
BOMBAY PREMIER CRU	€13
DEL PROFESSORE MADAME	€12
DEL PROFESSORE MONSIEUR	€12
DEL PROFESSORE CROCODILLE	€13
TANQUERAY	€10
TANQUERAY N°10	€12
MALFY ORIGINAL	€11,50
MALFY ARANCIA	€12
MALFY LIMONE	€12
MALFY POMPELMO	€12
HENDRICK' S	€12
HENDRICK' S NEPTUNIA	€13
HENDRICK' S FLORA	€13
HENDRICK' S GRAND CABARET	€13
HENDRICK' S ORBIUM	€14
MARE	€12
LONDON N°3	€12
ROKU	€12
GUNPOWDER	€13
NIKKA COFFEY	€14
PORTOFINO	€15
BORDIGA SMOKE	€15
ENGINE	€15





VODKA

BELVEDERE	€ 12
BELUGA	€ 12
CIROC	€ 12
GREY GOOSE	€ 12
KETEL ONE	€ 12
NIKKA COFFEY	€ 14
STOLICHNAYA ELITE	€ 14

RHUM

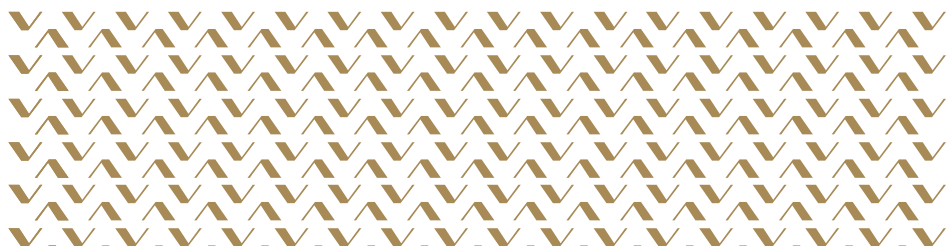
BACARDI CARTA BIANCA	€ 10
BACARDI CARTA ORO	€ 10
BUMBU	€ 10
HAVANA 3	€ 10
HAVANA 7	€ 12
PAMPERO BLANCO	€ 10
PAMPERO ESPECIAL	€ 10
PAMPERO ANNIVERSARIO	€ 12
WRAY & NEPHEW	€ 14
SANTA TERESA 1796	€ 15
ZACAPA 23YO	€ 16
ZACAPA XO	€ 40

TEQUILA

ALTOS PLATA	€ 10
ALTOS REPOSADA	€ 10
ESPOLON BLANCO	€ 10
ESPOLON REPOSADO	€ 10
CASAMIGOS BLANCO	€ 11
CASAMIGOS REPOSADO	€ 15
CLASE AZUL PLATA	€ 30
DON JULIO 1942	€ 45
DON JULIO BLANCO	€ 12
DON JULIO REPOSADO	€ 12
PATRON SILVER	€ 12

MEZCAL

MONTELOBOS	€ 11
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SCOTCH WHISKY

JOHNNIE WALKER RED	€ 8
JOHNNIE WALKER BLUE	€ 60
JOHNNIE WALKER BLACK	€ 10
ABERFELDY	€ 10
CHIVAS 12YO	€ 10
HIGHLAND PARK 12YO	€ 12
CAOL ILA 12YO	€ 12
TALISKER 10 YO	€ 12
GLENFIDDICH 12YO	€ 12
GLENFIDDICH 15 YO	€ 16
GLENFIDDICH 18YO	€ 22
OBAN 14YO	€ 14
LAGAVULIN 16YO	€ 16
BALVENIE 12YO	€ 18
MACALLAN 12YO	€ 20
MACALLAN 15 YO	€ 30
MACALLAN 18YO	€ 50

JAPANESE WHISKY

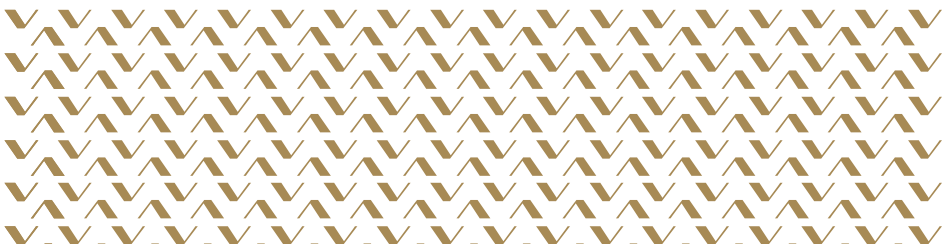
NIKKA FROM THE BARREL	€ 20
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IRISH WHISKY

JAMESON	€ 10
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AMERICAN WHISKY

WILD TURKEY 81	€ 10
BUFFALO TRACE	€ 10
BULLEIT BOURBON	€ 10
BULLEIT RYE	€ 12
MITCHER'S BOURBON	€ 16
MITCHER'S RYE	€ 16





COGNAC

COURVOISIER V.S	€ 10
MARTEL CORDON BLEU V.S	€ 10
HENNESSY V. S	€ 12
REMY MARTIN V.S.O. P	€ 14

BRANDY

CARDINAL MENDOZA	€ 12
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GRAPPE

GAJA DI BARBARESCO	€ 12
GAJA BAROLO	€ 12
BONAVENTURA MASCHIO BARRIQUE	€ 12
BONAVENTURA MASCHIO TIPICO	€ 12
DICIOTTO LUNE	€ 12
TOSOLINI ROVERE	€ 12
MOST AMARONE	€ 12

