

IL *R*IVALE[®]
AL LAGO



STARTERS

Niçoise Fassona beef tartare 3.4.6.10.12. € 23

Sliced veal with tuna sauce, shiitake mushrooms,
capers and roasted cherry tomato 3.4.6.9.10.12. € 23

Warm octopus and prawn* salad, crunchy vegetables
and octopus mayonnaise 2.6.12.14. € 25

48 gr. of “Reserva” anchovies from the Cantabrian Sea,
served with butter, roasted croutons, confit tomatoes
and parsley potato flatbread 1.4.7. € 22

Plateau from the vegetable garden 3.6.9.10.12. € 18

Roasted eggplant with cherry tomatoes, basil, burrata cheese
and Grana Padano sauce 3.7.12. € 20

FIRST COURSES

Spaghettoni pasta (Mancini Pasta Factory) with oil, garlic, chili pepper
and prawn* ragoût 1.2.4.7. € 28

Raviolo stuffed with Amatriciana sauce, Roman Pecorino cream
and crispy guanciale chips 1.3.7.12. € 22

“Riserva San Massimo” risotto with black truffle,
creamed with Castelbelbo cheese and gravy 7.9.12. € 25

Fusilloni pasta (Mancini Pasta Factory) with peppered mussels
and Pecorino cheese sauce 1.7.12.14. € 22

Zucchini tubes with basil pesto, Taleggio cheese sauce
and toasted pine nuts 7.8. € 20

Tagliolini pasta with Piccadilly tomato sauce, burrata cheese
and ten herbs powder 1.3.7.9.12. € 20

MAIN COURSES

Suckling veal cutlet (300 g.) “Milanese style” ^{1.3.}	€ 35
<i>Version with mountain Fontina cheese au gratin and black truffle</i>	€ 45
(Ideal to share)	
Iberico pork pluma with baby carrots, oranges and Campari ^{12.}	€ 30
Guinea fowl breast skewer, foie gras, potatoes and polenta cream	€ 30
Barbina Franciacortina beef fillet, shades of red (plums, cherries and red turnips) and Port sauce ^{12.}	€ 38
Turbot fillet with tomato and olive crust, spinach and porcini mushrooms ^{1.4.12.}	€ 38
Seabass roll with zucchini variation in three consistencies ^{4.5.}	€ 38

FROM THE GRILL

Garronese Veneta T-bone steak	€ 6,5
Dry aged 20 days	per hg.
Irish Black Angus  “Rivale Reserve” T-bone steak	€ 8
Dry aged 30 days	per hg.
Bruna Alpina beef rib eye (600 gr.)	€ 45
Cuberoll of Japanese Wagyu sirloin (120 gr.)	€ 45

DETAILS AND RECOMMENDATIONS:

We advice to accompany your grilled meat with a side from our garden.

The fiorentina cut is a portion of meat weighing between 1 kg and 1,3 kg.

Ideal as a main dish or to share

You'll be asked and it's important to specify the cooking of the meat which can be:

bleu, rare, medium or well-done.

Served with Olivariva EVO Oil Cuvée Splendido

CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

- Béarnaise ^{3.12.}

- Choron ^{3.12.}

- Chimichurri ^{12.}

- Tartar ^{3.6.10.12.}

FROM THE GARDEN

Spinach with butter and Parmesan cheese <small>7.12.</small>	€ 9
Polenta sticks with tartar sauce <small>3.6.10.12.</small>	€ 9
Pan-fried porcini mushrooms <small>1.3.5.</small>	€ 15
Raw vegetable bouquet <small>12.</small>	€ 9
Sweet fried potatoes <small>5.12.</small>	€ 9
Fennel and orange salad	€ 10

CHEESE

Cheese selection served with jam, mustard and brioche bread <small>1.3.7.8.10.12.</small>	€ 20
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DESSERTS

Tiramisù express <small>1.3.7.</small>	€ 12
Cherry meringue <small>3.7.6.</small>	€ 12
Cannolo with pineapple, white chocolate and strawberry <small>3.7.</small>	€ 12
Italian rose cake with Amaretto cream <small>1.3.7.8.12.</small>	€ 12
Warm peach tart, peach jam and milk ice-cream <small>1.3.7.8.</small>	€ 12
Homemade ice-cream: vanilla bio from Madagascar or milk or hazelnut or chocolate 70% served with hazelnut and almond praline <small>3.7.8.12.</small>	€ 9
Sorbets: cherry or lemon or green apple or blueberry creamed at the moment to eat with a spoon or to drink with vodka or Franciacorta	€ 9 € 12

Cover charge € 7

SUBSTANCES CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut or their hybridised strains, and products thereof;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof;
5. Peanuts and products thereof;
6. Soybeans and products thereof;
7. Milk and products thereof (including lactose);
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamiaternifolia*) and products thereof;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites;
13. Lupin and products thereof;
14. Molluscs and products thereof.

Our dishes may contain allergens, marked with numbers.
Ask the staff for the complete list of allergens and for any information
on substances and allergens contained in the dishes.

Some of the dishes containing allergens can be modified upon request.

*The product may be frozen at the origin