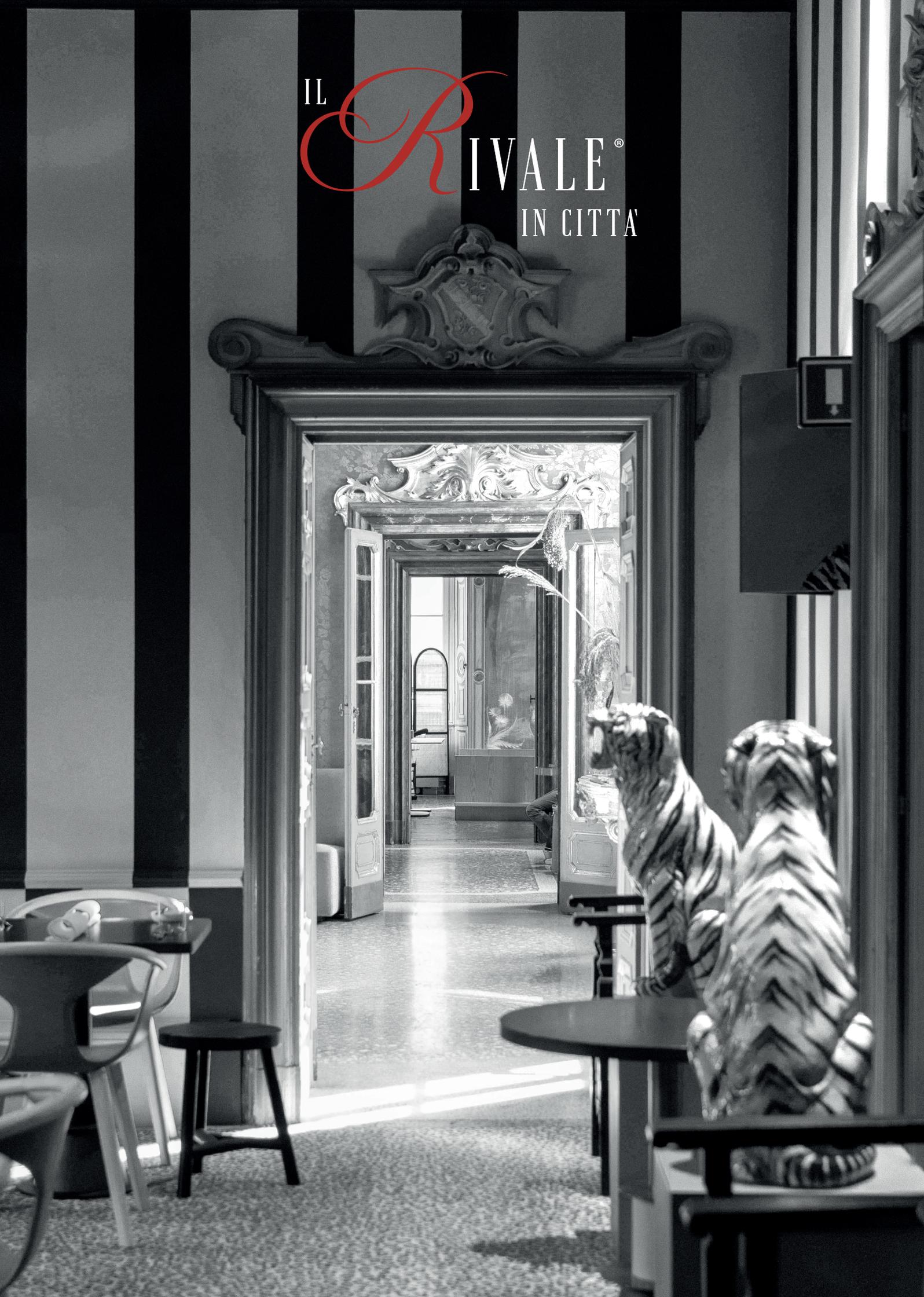


IL *R*IVALE®  
IN CITTA'



# TASTING MENUS

## FROM THE LAND

Culatello di Zibello DOP cured meat with rhubarb jam  
and savoury croissants 1.3.7.9.12.

Ravioli stuffed with Amatriciana sauce, Roman Pecorino cream  
and crispy guanciale chips 1.3.7.9.12.

Slow-cooked veal cheek with Ratte potato purée 7.9.10.

A dessert from the trolley

€ 75 - drinks and cover charge are not included  
The menu will be served for the whole table

## FROM THE SEA

Potato terrine with scampi tartare, Calvisius Tradition Royal caviar,  
hazelnut mayonnaise and Franciacorta Brut sauce 2.3.4.7.8.12.14.

Risotto served “From the Pot to the Plate”  
with small fishes and shellfish\* 2.4.7.9.14.

Stewed salt cod with cherry tomatoes, olives and capers 4.12.14.

A dessert from the trolley

€ 85 - drinks and cover charge are not included  
The menu will be served for the whole table

# STARTERS

Traditional Scottona beef tartare made at the table 3.10.12. € 25

Culatello di Zibello DOP cured meat with rhubarb jam  
and savoury croissants 1.3.7.9.12. € 25

Rabbit roulade with seasonal mushroom ragoût,  
corn foam and rabbit jus 7.9. € 24

Brescian-style stuffed savoy cabbage rolls, tomato sauce  
and savoy cabbage chips 1.3.7.9. € 20

Braised baby octopus with white polenta  
and crispy polenta chips 9.14. € 25

Seared scallops with thyme-infused beetroot  
and puntarelle chicory 12.14. € 25

## FIRST COURSES

Ravioli stuffed with Amatriciana sauce, Roman Pecorino cream and crispy guanciale chips 1.3.7.9.12. € 23

I Milanesi! Saffron risotto with ossobuco matignon 7.9.12. € 25 p.p.  
(minimum 2 people)

Fusilloni pasta with Tuscan kale cream, smoked salted ricotta and toasted almonds 1.7.8. € 23

Linguine pasta with prawns\*, lime zest, candied cherry tomatoes, jalapeño and toasted breadcrumbs 1.2.4.12. € 30

Raviolo stuffed with sole fish, ricotta cheese, cherry tomatoes, olives, capers and bagnacauda sauce 1.3.4.7. € 26

## MAIN COURSES

Beef tongue cooked sous-vide and seared, smoked sweet potato, soft shallot, Brussels sprouts and green sauce 3.4.9.12. € 25

Veal cordon bleu with ham, Alpine fontina cheese and braised lettuce 1.3.7. € 35

Guinea fowl with Tuscan kale cream, toasted hazelnuts, kale chips and Guinea fowl jus 3.7.8.9. € 28

Roasted octopus with Jerusalem artichoke cream and chips, turnip greens and pomegranate 14. € 30

Beccafico-style red mullet with fennel and mint cream, fennel and orange salad and orange gel 1.3.4.8. € 30

# FROM THE GRILL | KONRO® GRILL

Black Angus  "Rivale Reserve" T-bone steak Dry aged 30 days	€ 9 per hg.
Iberico pork pluma	€ 29
Barbina beef chateaubriand (500 gr)	€ 60
Lamb chop 'scottadito' style	€ 35
Horse steak tagliata	€ 30
Foal hanger steak	€ 30

## CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

- Béarnaise 3.7.12.
- Choron 3.7.12.
- Chimichurri
- Tartar sauce 3.12.

## 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.*

*Olivariva EVO Oil Cuvée Splendido - salts from the world.*

# FROM THE GARDEN

Baked potatoes	€ 9
Ratte potato purée <small>7.</small>	€ 9
Roman-style artichoke	€ 9
Raw and cooked vegetables	€ 9
Cabbage with fennel, orange and pine nuts	€ 9
Grilled vegetables with parsley oil	€ 9

# CHEESE

Cheese selection served with jam, mustard and toasted bread with nuts <small>1.3.7.8.10.12.</small>	€ 20
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# DESSERT

Our desserts will be served on the dessert trolley

Dessert from the trolley	€ 12
Dessert selection (ideal for sharing)	€ 24
Mignon	€ 3 per pc.

Cover charge € 8

## **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.

\*The product may be frozen at the origin