

IL  
*R*IVALE®  
AL LAGO



# STARTERS

Spigaroli culatello di Zibello (Gold Reserve 24 months) with Delica pumpkin mustard e savory croissants 1.3.7.12.	€ 25
Fassona beef tartare with artichokes and black truffle 6.10.	€ 22
Crunchy suckling pig shoulder, beetroot and pumpkin cream, its sauce with coffee and chocolate 6.7.9.10.	€ 20
Octopus* with hints of Olivier salad 3.4.5.6.12.14.	€ 22
48 gr. of Reserva anchovies from the Cantabrian Sea, served with butter, roasted croutons, confit tomatoes and parsley potatoes flatbread 1.4.7.12.	€ 20
Bio egg “Le Selvagge” in a cocotte with black truffle “Like a soufflé” 1.3.7.	€ 19
Plateau from the vegetable garden 3.9.12.	€ 16

# FIRST COURSES

Raviolo filled with Amatriciana sauce, Roman pecorino cream and crispy guanciale chips 1.3.7.12. € 20

I Milanesi ! Risotto with saffron and ossobuco matignon 7.9.12. € 20  
(2 people minimum)

Spaghettoni pasta (Mancini Pasta Factory) with oil, garlic, chili and prawns' ragoût\* 1.2.4.7.14. € 28

Sweet potato cream with seafood\* ragoût and olives powder 2.4.7.9.12.14. € 20

Fresh tagliolini pasta with black truffle 1.3.7. € 20

Artichoke and taleggio cheese stuffed crepe au gratin with artichoke chips 1.3.7. € 18

# SECOND COURSES

Confit goose leg cooked in its own fat with spinach,  
pine nuts and sultanas 8.9.12. € 25

Slow-cooked veal cheek with Ratte potatoes purée 7.10. € 25

Iberico pork pluma with baby carrots, oranges and Campari 12. € 29

Beef fillet “Rossini style” 1.7.12. € 40

Veal cordon bleu with Barabino ham, mountain pasture fontina  
from Val d’Aosta and lettuce cooked in osmosis 1.3.6.7. € 38

(ideal as a dish to share)

*With black truffle* € 45

Wild turbot with sautéed artichokes, potatoes purée  
and its sauce 4.7. € 34



# FROM THE GRILL | KONRO® GRILL

Garronese Veneta T-bone steak

Dry aged 20 days

€ 6,5

per hg.

Irish Black Angus  "Rivale Reserve" T-bone steak

Dry aged 30 days

€ 8

per hg.

Barbina Franciacortina 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.*

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

## CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

- Béarnaise 3.7.12.
- Choron 3.7.12.
- Chimichurri
- Traditional Dijon mustard 10.

# FROM THE GARDEN

Basmati rice English style 7.	€ 8
Fried polenta with truffle 5.7.	€ 9
Pumpkin terrine 7.	€ 9
Raw vegetable bouquet	€ 9
Sautéed artichokes	€ 9
Potato purée with black truffle 7.	€ 14

# CHEESE

Cheese selection served with jam, mustard and brioches bread 1.3.7.10.12.	€ 19
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Cover charge € 6

# DESSERTS

Tiramisù in the glass with warm coffee and Baileys mousse 1.3.7.8.12.	€ 12
Citrus fruits with orange sorbet and Limoncello sauce 7.	€ 12
Apple strudel with warm vanilla sauce 1.7.3.	€ 12
Foresta nera cake 1.3.7.8.	€ 12
Rose cake with light Amaretto di Saronno cream 1.3.7.	€ 12
Homemade ice-cream: vanilla bio from Madagascar or milk or IGP hazelnut from Piedmont or chocolate 70% served with hazelnut and almonds praline 3.7.8.12.	€ 8
Sorbets: pear or lemon or blueberry or orange creamed at the moment to eat with a spoon	€ 8
or to drink with vodka or Franciacorta	€ 10

## **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 (*Macadamia ternifolia*) 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