

IL *R*IVALE®  
IN CITTA'





# TASTING MENUS

## FROM THE LAND

Culatello DOP Vecchia Norcineria Mezzadri with vegetable giardiniera and savory croissants 1.3.7.9.12.

S. Massimo Reserve risotto with asparagus, robiola soft cheese and barbecued lemon 7.9.

Slow-cooked veal cheek with Ratte potato purée 7.9.10.

Dessert trolley

€ 68 - drinks and cover charge are not included

The menu will be served for the whole table

## FROM THE SEA

Potato mille-feuille with scampi\* tartare, caviar, hazelnut mayonnaise and Franciacorta Brut sauce 2.3.4.7.8.14.

S. Massimo Reserve risotto served from the pan to the plate with small fishes and shellfish\* 2.4.7.9.14.

Sea bass bruschetta, vegetable ratatouille and smoked mozzarella sauce 1.3.4.7.9.

Dessert trolley

€ 78 - drinks and cover charge are not included

The menu will be served for the whole table

# STARTERS

Traditional Piedmontese Fassona beef tartare made at the table 3.10.12. € 24

Culatello DOP Vecchia Norcineria Mezzadri with vegetable giardiniera and savory croissants 1.3.7.9.12. € 25

Beef tataki, red onion, anchovies and their mayonnaise, Jerusalem artichoke chips 3.4.6.12. € 25

Parmigiano Reggiano and pear flan with sprouts and nuts salad 3.8. € 18

Asparagus au gratin with their cream, Hollandaise sauce and poached quail egg 3.7. € 19

48 gr. of "Reserva" anchovies from the Cantabrian Sea served with butter, roasted croutons, confit tomatoes and parsley potato flatbread 1.4.7.12. € 20

Fish of the day carpaccio, cooked citronette, edamame, lotus root chips and sprouts 4. € 24

Potato mille-feuille with scampi\* tartare, caviar, hazelnut mayonnaise and Franciacorta Brut sauce 2.3.4.7.8.14. € 33

## FIRST COURSES

Raviolo parcel stuffed with Amatriciana sauce, Roman pecorino cream and crispy guanciale chips 1.3.7.9. € 20

Fresh tagliolini pasta with rabbit ragoût and Grana cheese sauce 1.3.7.9. € 20

Maccheroncini pasta with piccadilly tomato sauce, burrata cheese and ten herbs powder 1.3.7.9. € 18

S. Massimo Reserve risotto with asparagus, robiola soft cheese and barbecued lemon 7.9.  
(2 people minimum) € 21

Pea soup with mint, black rice and scampi\* 2. € 25

Pastificio Mancini spaghetti with garlic, oil, chili pepper and prawn\* ragoût 1.2.7. € 28

S. Massimo Reserve risotto served from the pan to the plate with small fishes and shellfish\* 2.4.7.9.14.  
(2 people minimum) € 28

## MAIN COURSES

Slow-cooked veal cheek with Ratte potato purée 7.9.10. € 25

Duck breast with spinach, pine nuts, raisin and red berries sauce 8.9. € 27

Suckling lamb chop in a parsley crust with confit spring onion and glazed vegetables 1.7.9. € 29


Veal cordon bleu with Barabino ham and mountain pasture fontina From Val d'Aosta, lettuce cooked in osmosis 1.3.7. € 42

(ideal as a dish to share - 500 gr.)  
*With black truffle* € 48

Poached amberjack, asparagus and its sauce with garlic, oil and chili 4.7.9. € 34

Wild turbot with Romanesco broccoli and clam stew 4.14. € 34

# FROM THE GRILL | KONRO® GRILL

Irish Black Angus  "Rivale Reserve" T-bone steak  
Dry aged 30 days € 9  
per hg.

Iberico pork pluma (200 gr.) € 25

Barbina Franciacorta rib eye (600 gr.) € 45

Japanese Wagyu A5 sirloin (120 gr.) € 45

Nera Baltica chateaubriand (500 gr.) € 50

## 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

- Tartar sauce 3.12.

# FROM THE GARDEN

Sautéed pioppini mushrooms with parsley € 9

Sweet and sour vegetable caponata 8. € 9

Vegetable bouquet: raw and cooked € 9

Baked potato € 9

Garden cress with garlic and oil € 9

Potato purée de Paris 7. € 9

# CHEESE

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

# DESSERTS

Our desserts will be served on the dessert trolley

Dessert from the trolley from € 8 to € 10

Dessert selection € 18  
(ideal to share)

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.

\*The product may be frozen at the origin