

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.

Cocoa ravioli stuffed with orange guinea fowl, pop corn and dark chocolate sauce 1.3.7.

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.

Turbot fillet roll with clams and Romanesco broccoli 4.14.

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 € 25
made at the table 3.10.12.

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

Boneless quail with Jerusalem artichoke cream, its poached egg € 25
and brik pastry nest 1.9.

Grilled cardoncello mushroom, Bagòss cheese cream € 20
and onion chips 7.

48 gr. of “Reserva” anchovies from the Cantabrian Sea € 23
served with butter, roasted croutons, confit tomatoes
and parsley potato flatbread 1.4.7.12.

Balfegò tuna tartare with guacamole and herring caviar 1.4. € 28

Potato mille-feuille with scampi* tartare, caviar, € 34
hazelnut mayonnaise and Franciacorta Brut sauce 2.3.4.7.8.14.


FIRST COURSES

Cocoa ravioli stuffed with orange guinea fowl, pop corn and dark chocolate sauce 1.3.7.	€ 25
Bronze drawn maccheroncini pasta with rabbit ragoût and black truffle 1.3.7.9.	€ 22
Fresh tagliatelle pasta with porcini mushroom and its sauce 1.3.7.	€ 24
“Riserva S. Massimo” risotto with eggplant, burrata cheese cream and tomato powder 7. (2 people minimum)	€ 22 p.p.
Fresh tagliolini pasta with poached oysters, basil and Franciacorta sauce 1.3.4.7.12.14.	€ 28
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 p.p.

MAIN COURSES

Slow-cooked veal cheek with Ratte potato purée 7.9.10.	€ 26
Duck breast with raspberry beetroot, fried black cabbage and its sauce 7.9.10.	€ 29
Suckling lamb chop with confit spring onion and glazed vegetables 1.7.9.	€ 29
Barbina Franciacortina beef Wellington 1.3.7. <i>With black truffle</i>	€ 40 € 45
Turbot fillet roll with clams and Romanesco broccoli 4.14.	€ 35
Steamed shellfish salad with raw and cooked vegetables 2.9. <i>*Tropea red onion upon request</i>	€ 50

FROM THE GRILL | KONRO® GRILL

Irish Black Angus  "Rivale Reserve" T-bone steak
Dry aged 30 days € 8
per hg.

Iberico pork pluma € 25

Barbina Franciacortina rib eye € 45

Japanese Wagyu A5 sirloin (120 gr.) € 45

Nera Baltica chateaubriand (500 gr.) € 60
(ideal for sharing)

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

Vegetable caponata 8. € 9

Raw and cooked vegetables € 9

Marinated pak choi 6. € 9

Potato salad € 9

Baked potato € 9

Ratte potato purée 7. € 9

CHEESE

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

DESSERT

Our desserts will be served on the dessert trolley

Dessert from the trolley from € 8 to € 10

Dessert selection (ideal for sharing) € 18

Mignon € 2 per pc.

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