

IL *RIVALE*[®]
AL LAGO



STARTERS

Fassona beef tartare Niçoise 6.10.12.	€ 23
Selection of four cold cuts: culatello, coppa, salame and pancetta with grilled croutons, jams and vegetable giardiniera 1.9.11.12.	€ 21
Beef tataki, chicory, Cantabrian anchovies, red onion and spicy mayonnaise 3.4.6.	€ 25
48 gr. of “Reserva” anchovies from the Cantabrian Sea, served with butter, roasted croutons, confit tomatoes and parsley potato flatbread 1.4.7.12.	€ 22
Slightly spicy prawns* with warm potato foam and salt cod tripe ragoût 2.4.7.9.12.	€ 25
Plateau from the vegetable garden 3.6.9.10.12.	€ 18
“Le Selvagge” organic egg served in a cocotte with black truffle “Like a soufflé” 1.3.7.	€ 20

FIRST COURSES

Spaghettoni pasta (Mancini Pasta Factory) with oil, garlic, chili pepper and prawn* ragoût 1.2.4.7.14.	€ 28
Raviolo parcel stuffed with Amatriciana sauce, Roman Pecorino cream and crispy guanciale chips 1.3.7.12.	€ 22
Tagliolini pasta with roe deer ragoût, its cooking juice and Grana Padano cheese flakes 1.3.7.9.12.	€ 21
Bread dumplings with speck and spinach, Grana cheese sauce and black truffle 1.3.7.11.12.	€ 21
“Riserva San Massimo” risotto creamed with pumpkin, Tremosine cheese and Amarone wine reduction (min. 2 people) 7.12.	€ 21 p.p.
Fall vegetables in a chamomile broth, celeriac and shiitake mushrooms 9.	€ 19

MAIN COURSES

Barbina Franciacortina beef fillet with cauliflower cream,
fried cauliflowers and Port wine sauce 1.3.5.9.12. € 34

Suckling veal cutlet (300 g.) "Milanese style" 1.3. € 35
Version with mountain Fontina cheese au gratin and black truffle € 45
(Ideal to share)

Guinea-fowl roll stuffed with chestnut, cabbage and sausage, € 26
Brussels sprouts and king oyster mushrooms 8.12.

Slow cooked beef cheek with Ratte potato purée € 25
and lotus root chips 7.10.

Grouper in parsley sauce, Cantabrian anchovies, capers, € 33
Lombard peppers, EVO oil, grilled polenta
and vegetable giardiniera 4.9.12.

Roasted turbot with pan-fried spinach and seasonal mushrooms 4.12. € 35

FROM THE GRILL | KONRO® GRILL

Garronese Veneta T-bone steak € 6,5
Dry aged 20 days per hg.

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

- Tartar 3.5.6.10.12.

FROM THE GARDEN

Pan-fried pioppini mushrooms ^{5.} € 9

Fried polenta sticks with tartar sauce ^{3.5.6.7.10.12.} € 9

Stewed peppers with tomato and onion ^{12.} € 9

Raw vegetable bouquet € 9

Cabbage, hazelnut and Grana Padano cheese salad ^{7.8.} € 9

Ratte potato purée ^{7.} € 9

Version with black truffle € 14

CHEESE

Cheese selection served with jam, mustard
and brioche bread ^{1.3.7.10.12.} € 19

Cover charge € 7

DESSERTS

Tiramisù in the glass with warm coffee and Baileys mousse ^{1.3.7.8.12.} € 12

Coffee yoghurt parfait, crunchy puffed rice with Caramelia chocolate
and coffee mousse ^{1.3.7.12.} € 12

¡Me gusta el chocolate! ^{1.3.7.12.} € 12

Italian rose cake with Amaretto cream ^{1.3.7.8.12.} € 12

Meringue sphere, raspberry sorbet and cocoa crumble ^{1.3.7.} € 12

Warm green apple pie with Calvados chantilly cream
and apple purée (15' waiting) ^{1.3.7.8.12.} € 12

Homemade ice-cream: vanilla bio from Madagascar
or milk or pistachio or chocolate 70%
served with hazelnut and almond praline ^{3.7.8.12.} € 8

Sorbets: raspberry or lemon or herbs or tangerine
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 (*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