

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.

Raviolo parcel stuffed with Amatriciana sauce, Roman Pecorino cream and crispy guanciale chips 1.3.7.9.

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.

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 made at the table 3.10.12. € 25

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

Boneless quail with cabbage toast, potato purée, cabbage salad and poached egg 1.3.7.8. € 25

Grilled Delica pumpkin, sautéed pioppini mushrooms with garlic and parsley, chestnut gyoza and pumpkin sauce 1.8. € 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. € 23

Marinated Eel with black garlic cream and salad 4.12. € 22

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

FIRST COURSES

Raviolo parcel stuffed with Amatriciana sauce, Roman Pecorino cream and crispy guanciale chips 1.3.7.9. € 23

Bronze drawn maccheroncini pasta with rabbit ragoût and black truffle 1.3.7.9. € 22

Meat agnolini parcels in capon broth 1.3.9. € 20

“Riserva San Massimo” risotto with pumpkin cream, Tremosine cheese and Amarone wine reduction 7.12. € 23 p.p.
(2 people minimum)

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

Artichoke lasagnetta with crispy mullet and saffron sauce 1.3.4.7.9. € 23

MAIN COURSES

Slow-cooked veal cheek with Ratte potato purée 7.9.10. € 26

Rabbit roll stuffed with red wine glazed chestnut, chards and black truffle 7.8.12. € 26


Suckling lamb chop with brussels sprouts and glazed vegetables 7.9. € 29

Barbina Franciacortina beef Wellington 1.3.7. € 40
With black truffle € 45

Turbot fillet roll with clams and Romanesco broccoli 4.14. € 35

Glacier 51 baked in foil, mashed Jerusalem artichoke, bouillabaisse and grilled celeriac 4.9.12. € 35

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.) (ideal for sharing)	€ 60

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 potato	€ 9
Ratte potato purée <small>7.</small>	€ 9
Sautéed pioppini mushrooms	€ 9
Raw and cooked vegetables	€ 9
Turnip greens with garlic, oil and chili pepper	€ 9
Roman-style artichoke	€ 9

CHEESE

Cheese selection served with jam, mustard and toasted bread with nuts <small>1.3.7.10.12.</small>	€ 19
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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