

IL *R*IVALE®
AL LAGO



Executive Chef: Emanuele Baretti
Restaurant Manager: Hamza Chadili

STARTERS

Hand cut Fassona beef tartare, poached quail egg, asparagus
and crumbled Parmesan cheese 1.3.7.8.12. € 23

Slightly seared beef carpaccio, glasswort, red onion, oranges
and beef mayonnaise 3.5.6.10.12. € 25

Seared scallops, fennel cream, pan-fried fennel and lemon flavoured
spring onion 4.6.14. € 26

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

Plateau from the vegetable garden 3.6.9.10.12. € 18

Artichoke variation in three consistencies 5. € 18

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

“Riserva San Massimo” risotto with black truffle, creamed with Castelbelbo cheese and gravy 7.9.12. € 25

Bread dumplings with speck and asparagus, Grana cheese sauce and black truffle 1.3.7.11.12. € 22

Bronze-drawn maccheroncini pasta, Cantabrian anchovies, Romanesco broccoli, salami pesto and Parmigiano Reggiano flakes 1.4.12. € 22

Fusilloni pasta (Mancini Pasta Factory) with peppered mussels and Pecorino cheese sauce 1.4.7.12.14. € 22

MAIN COURSES

Goat kid cooked in sparkling wine and shallot, Ratte potato purée and chards 7.10.12. € 25

Suckling veal cutlet (300 g.) “Milanese style” 1.3. € 35

Version with mountain Fontina cheese au gratin and black truffle € 45
(Ideal to share)

Bruna Alpina beef fillet with green pepper, potato rosti and butter spinach 3.7.9.12. € 38


Guinea fowl breast skewer, foie gras and potatoes, polenta cream € 30

Roasted salt cod fillet, asparagus, spring onions, confit cherry tomatoes, tarragon sauce and spicy caviar 4.5.7.12. € 28

Seared octopus, chickpea cream, fried panissa, green beans and soy emulsion 5.6.12. € 26

FROM THE GRILL

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

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

Bruna Alpina beef 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.

Served with Olivariva EVO Oil Cuvée Splendido

CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

- Béarnaise 3.7.12.
- Choron 3.7.12.
- Chimichurri 12.
- Tartar 3.5.6.10.12.

FROM THE GARDEN

Spinach with butter and Parmesan cheese	7.12.	€ 9
Polenta sticks with tartar sauce	3.5.6.10.12.	€ 9
Pan-fried asparagus with butter or olive oil	7.	€ 9
Raw vegetable bouquet	12.	€ 9
Sweet fried potatoes	5.12.	€ 9
Ratte potato purée	7.	€ 9
<i>Version with black truffle</i>		€ 14

CHEESE

Cheese selection served with jam, mustard and brioche bread	1.3.7.8.10.12.	€ 19
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Cover charge € 7

DESSERTS

- Tiramisù in the glass with warm coffee and Baileys mousse 1.3.7.8.12. € 12
- Pannacotta with basil and lime, basil ice-cream, tomato jam and pollen wafer 7.8.12. € 12
- Phyllo pastry millefeuille, mascarpone cream and wild berries 1.3.7. € 12
- Italian rose cake with Amaretto cream 1.3.7.8.12. € 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 yoghurt or hazelnut or chocolate 70% served with hazelnut and almond praline 3.7.8.12. € 8
- Sorbets: raspberry or lemon or green apple or strawberry grape 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