

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

€ 72 - drinks and cover charge are not included

The menu will be served for the whole table

FROM THE SEA

Roasted scallops with smoked potato foam and salt cod tripes 4.9.14.

Riserva San Massimo risotto served from the pan to the plate with small fishes and shellfish* 2.4.7.9.14.

Turbot fillet roll à la meunière and sautéed spinach with sultanas and pine nuts 4.7.8.12.

Dessert trolley

€ 82 - 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

Venison tataki, wild rocket, currant chutney, marinated blueberries and puffed polenta € 25

Poached egg (58 °C) with asparagus, Bagòss cheese foam and bianchetto truffle 1.3.7. € 22

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

Roasted scallops with smoked potato foam and salt cod tripes 4.9.14. € 28

Char marinated with juniper, thyme gel and green apple 1.4. € 22

FIRST COURSES

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

Riserva San Massimo risotto creamed with Comté cheese and asparagus 7.9. € 23 p.p.
(2 people minimum)

Taglierino pasta with bianchetto truffle and Grana cheese sauce 1.3.7. € 26

Calamarata pasta with lobster, buffalo stracciatella cheese and basil caviar 1.2.7.9. € 35

Potato gnocchi with clams, harring caviar and lovage oil 1.3.4.14. € 35

Fish and shellfish* soup with fregola 1.2.4.9.14. € 27

MAIN COURSES

Grilled cockerel with mustard, corn with brown butter and its jus 7.9.10. € 26


Barbina Franciacortina beef Wellington 1.3.7.9.10. € 40
With black truffle € 45

Crispy zander pavée, raw and cooked asparagus and Béarnaise mousse 4.7. € 30

Turbot fillet roll à la meunière, sautéed spinach with sultanas and pine nuts, bianchetto truffle 4.7.8.12. € 35

Sautéed of octopus, squid and prawns with crunchy seasonal vegetables 2.14. € 33

FROM THE GRILL | KONRO® GRILL

Irish Black Angus  "Rivale Reserve" T-bone steak Dry aged 30 days	€ 9 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
Roman-style artichoke	€ 9
Raw and cooked vegetables	€ 9
Vegetable ratatouille	€ 9
Grilled zucchini	€ 9

CHEESE

Cheese selection served with jam, mustard and toasted bread with nuts <small>1.3.7.10.12.</small>	€ 20
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DESSERT

Our desserts will be served on the dessert trolley

Dessert from the trolley	€ 12
Dessert selection (ideal for sharing)	€ 18
Mignon	€ 3 per pc.

Cover charge € 8

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