

IL *R*IVALE®
IN CITTA'



TASTING MENUS

FROM THE LAND

Culatello DOP Vecchia Norcineria Mezzadri with vegetable giardiniera and savoury croissants 1.3.7.9.12.

Ravioli stuffed with Amatriciana sauce, Roman Pecorino cream and crispy guanciale chips 1.3.7.9.12.

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

Potato terrine with scampi tartare, Calvisius Tradition Royal caviar, hazelnut mayonnaise and Franciacorta Brut sauce 2.3.4.7.8.12.14.

Risotto served “From the Pot to the Plate” with small fishes and shellfish* 2.4.7.9.14.

Stewed salt cod with cherry tomatoes, olives and capers 4.12.14.

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 savoury croissants 1.3.7.9.12. € 25

Goose foie gras cooked in its fat with pears, cocoa and brioche bread 1.3.7.12. € 28

Grilled pumpkin with its jus and roasted chestnuts 9. € 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

Seared scallops with Jerusalem artichoke cream, baby spinach and togarashi 7.11.14. € 25

FIRST COURSES

Ravioli stuffed with Amatriciana sauce, Roman Pecorino cream and crispy guanciale chips 1.3.7.9.12. € 23

Risotto with Amarone della Valpolicella wine and spit-roasted quail 7.9.12. € 25 p.p.
(min. 2 people)

Pumpkin gnocchi with Grana cheese sauce and black truffle 1.3.7. € 25

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

Linguine pasta with amberjack, Calvisius Tradition Royal caviar, Jerusalem artichoke cream and candied lemon 1.4. € 28

MAIN COURSES

Venison fillet Rossini style 7.9.12. € 40

Veal cutlet Milanese style (300 gr) 1.3.7. € 35
Version with mountain Fontina cheese au gratin and black truffle € 45
(ideal to share)


Seared sweetbreads with carrot cream, glazed baby carrots, Campari sauce and orange foam 1.7.12. € 30

Stewed salt cod with cherry tomatoes, olives and capers 4.12.14. € 35

Grouper fillet pavé with its jus, endive, grapes and lime zest 4.7.12. € 35

FROM THE GRILL

KONRO®
GRILL

Irish Black Angus  “Rivale Reserve” T-bone steak Dry aged 30 days	€ 9 per hg.
Iberico pork pluma	€ 28
Franciacorta Barbina beef chateaubriand (500 gr)	€ 60
Lamb chop ‘scottadito’ style	€ 35
Horse steak tagliata	€ 30
Foal hanger steak	€ 30

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 potatoes	€ 9
Ratte potato purée 7.	€ 9
Roman-style artichoke	€ 9
Raw and cooked vegetables	€ 9
Cabbage with fennel, orange and pine nuts	€ 9
Grilled vegetables with parsley oil	€ 9

CHEESE

Cheese selection served with jam, mustard and toasted bread with nuts 1.3.7.8.10.12.	€ 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 (*Macadamia ternifolia*) 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