

IL *R*IVALE®
IN CITTA'



TASTING MENUS

FROM THE LAND

Culatello di Zibello DOP cured meat with red onion jam
and brioche toast 1.3.7.9.12.

Cappellacci parcel filled with lamb, leek velouté and chips,
burnt leek oil and lamb jus 1.3.7.9.12.

Slowly braised veal cheek with Ratte potato purée 7.9.10.

A dessert from the trolley

€ 75 - 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 fish and shellfish* 2.4.7.9.14.

Gurnard fillet in a cherry tomato, olive and caper broth 4.9.12.14.

A dessert from the trolley

€ 85 - drinks and cover charge are not included

The menu will be served for the whole table

STARTERS

Traditional Scottona beef tartare made at the table 3.10.12. € 25

Culatello di Zibello DOP cured meat with red onion jam
and brioche toast 1.3.7.9.12. € 25

Slow-cooked duck breast with blackcurrant-marinated radishes,
pineapple, coffee crumble and duck jus 1.7.8.9. € 25

58 °C poached egg with asparagus, kataifi pastry nest,
Bagòss cheese foam and black truffle 1.3.7. € 23

Violet prawn* tartare with agretti, burrata cheese,
confit cherry tomatoes and caper leaves 2.7.12. € 27

Seared scallops with lime yoghurt cream, fresh peas,
liquorice and tapioca chips 7.14. € 25

FIRST COURSES

Cappellacci parcel filled with lamb, leek velouté and chips,
burnt leek oil and lamb jus 1.3.7.9.12. € 23

Tagliolini sautéed with butter, farmyard ragoût
and black truffle 1.3.7.9.12. € 22

Asparagus risotto, robiola cheese sauce and charred lemon 7.9. € 22 p.p.
(min. 2 people)

Reginette pasta filled with king crab meat, shellfish* bisque
and chives 1.2.3.7.9.12. € 28

Linguine pasta with scapece zucchini cream,
red tuna tartare, bottarga and zucchini flower chips 1.3.4.6.12. € 25

MAIN COURSES

Slow-cooked suckling pig belly with melting spring onion,
apple gastrique, walnut mayonnaise and its jus 8.9.12. € 27

Cherry and Madeira glazed pigeon, butter-sautéed borage,
potato purée and its jus 7.9.12. € 30

Grilled blue lobster, pepper cream, parsley sauce
and crispy gazpacho salad 2.9.12. € 48

Gurnard fillet with beurre blanc, bisque* reduction,
lime tapioca and wild rocket 2.4.7.9.12. € 27

Char fillet cooked in foil with green asparagus,
Hollandaise sauce and char caviar 3.4.7.12. € 29

FROM THE GRILL | KONRO® GRILL

Black Angus “Rivale Reserve” T-bone steak Dry aged 30 days	€ 9 per hg.
Iberico pork pluma	€ 29
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 7.	€ 9
Ratte potato purée 7.	€ 9
Raw and cooked vegetables	€ 9
Butter-sautéed asparagus 7.	€ 9
Grilled vegetables with parsley oil	€ 9

CHEESE

In collaboration with BIANCOINSOLITO

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)	€ 24
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.

Some dishes containing allergens can be modified upon request.

*The product may be frozen at the origin