

IL *R*IVALE[®]
AL LAGO



TASTING MENU

MEAT MENU

Beef tartare, poached quail egg, wholegrain mustard
and hazelnut mayonnaise 1.3.6.8.10.

Raviolo filled with Amatriciana sauce, Roman Pecorino cream
and crispy guanciale chips 1.3.7.12.

Iberian pork pluma, baby carrots and Campari sauce 7.

Traditional Italian rose cake with Amaretto cream 1.3.7.8.12.

€ 80 - drinks and cover charge not included
Menu served for the whole table

VEGETARIAN

Cardoncello mushroom, potato foam and gorgonzola sauce 7.9.

Rigatoni pasta with piccadilly tomato sauce, burrata cheese
and Taggiasca olive powder 1.7.9.

Parmigiana di melanzane in cocotte 7.9.12.

Carrot cake with orange sorbet and almond sauce 3.8.

€ 60 - drinks and cover charge not included
Menu served for the whole table

Cover charge € 7

STARTERS

Beef tataki, asparagus, mimosa egg
and basil mayonnaise 1.3.6.10.12. € 25

Rabbit, chicken and cardoncello mushroom terrine,
hunter-style 7.9.12. € 24

Octopus, burrata cheese cream, confit cherry tomatoes
and rocket 4.7.14. € 25

48 gr. of anchovies from the Cantabrian Sea,
served with butter, roasted croutons, confit tomatoes
and parsley potato flatbread 1.4.7.12. € 23

Plateau from the vegetable garden 9. € 18

FIRST COURSES

Spaghettoni pasta with oil, garlic, chili pepper
and prawn* ragoût 1.2.4.7. € 29

Homemade tagliolini with lamb
and pioppini mushroom ragoût 1.3.9. € 20

Charcoal raviolo with seafood* filling, potato velouté
and beetroot sponge 1.2.3.4.14. € 25

Asparagus risotto with goat's robiola cheese
and Parmigiano Reggiano crumble 7. € 25

Rigatoni pasta with piccadilly tomato sauce, burrata cheese
and Taggiasca olive powder 1.7.9. € 20

MAIN COURSES

Suckling veal cutlet (300 g.) “Milanese style” ^{1.3.} € 38
Version with mountain Fontina cheese au gratin and black truffle € 46
(Ideal to share)


Iberian pork pluma, baby carrots
and Campari sauce ^{7.} € 30

Beef fillet Rossini ^{1.7.12.} € 50

Baby cuttlefish Parmigiana-style, with eggplant, tomato
and mozzarella ^{4.5.7.14.} € 32

Roasted turbot, asparagus, pink grapefruit
and beurre blanc sauce ^{4.7.14.} € 38

FROM THE GRILL

Irish Black Angus  “Rivale Reserve” T-bone steak € 9
Dry aged 30 days per hg.

Aubrac beef rib eye (600 gr.) € 45

Wagyu entrecôte (150 gr.) € 48

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 ^{3.12.}

- Choron ^{3.12.}

- Chimichurri ^{12.}

- Tartar ^{3.6.10.12.}

FROM THE GARDEN

Asparagus with butter and Parmesan cheese ^{7,12.}	€ 14
Polenta sticks with tartar sauce ^{3,6,10,12.}	€ 9
Ratte potato purée ^{7.}	€ 10
Raw vegetable bouquet ^{12.}	€ 10
Fried sweet potatoes ^{5,12.}	€ 9

CHEESE

Cheese selection served with jam, mustard and brioche bread ^{1,3,7,8,10,12.}	€ 20
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DESSERTS

Tiramisù express ^{1,3,7.}	€ 12
Mango meringue with its sorbet and cocoa crumble ^{3,7.}	€ 12
Chocolate mousse, raspberries and their sorbet ^{3,7,8,12.}	€ 12
Italian traditional rose cake with Amaretto cream ^{1,3,7,8,12.}	€ 12
Cannoli filled with cheesecake cream and strawberries ^{1,3,6,7,8,10.}	€ 12
Homemade ice-cream: organic Madagascar vanilla or caramel or hazelnut or chocolate 70% served with hazelnut and almond praline ^{3,7,8,12.}	€ 9
Sorbets: apricot or lemon or strawberry or orange creamed at the moment to eat with a spoon or to drink with vodka or Franciacorta ^{12.}	€ 9 € 12

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