

IL *R*IVALE<sup>®</sup>  
AL LAGO



Cover charge € 7

# TASTING MENU

## MEAT MENU

Beef tataki, eggplant and brioche bread 1.3.6.7.11.

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

Rack of lamb au gratin with potatoes 1.3.7.

Italian rose cake with Amaretto cream 1.3.7.8.12.

€ 75 - drinks and cover charge not included

Menu served for the whole table

## VEGETARIAN MENU

Osmosis lettuce, sour cream, feta and salted almond flakes 7.8.

Zucchini tubes with basil pesto, taleggio cheese sauce, confit cherry tomatoes and toasted pine nuts 3.7.8.

BBQ celeriac “roast beef”, green apple and teriyaki sauce 1.6.9.

Caprese cake 3.7.8.

€ 60 - drinks and cover charge not included

Menu served for the whole table

# STARTERS

Hand-cut Fassona beef tartare Niçoise style 1.3.4.6.10.12. € 24

Sliced veal with tuna sauce, shiitake mushrooms, red onion,  
capers and roasted tomatoes 1.3.4.6.9.10.12. € 24

Beetroot-marinated salmon, crunchy salad of baby fennel,  
oranges and robiola cheese 4.7. € 28

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

Vegetarian Mediterranean timbale 1.7. € 22

# FIRST COURSES

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

Raviolo filled with smoked short ribs, Grana sauce,  
pop corn and black truffle 1.3.6.7.9.10.12. € 22

Citrus risotto with scampi\* tartare and lemon powder 2.3.4.7.9. € 31 p.p.  
(min. 2 people)

Cold tomato and strawberry cream, Taggiasca olive powder,  
oregano and toasted croutons 1. € 20

Rigatoni pasta with piccadilly tomato sauce, burrata cheese  
and Taggiasca olive powder 1.7.9. € 22


# FROM THE GARDEN

Spina Suckling veal cutlet (300 g) à la Milanese style <sup>7. 1.3.</sup>	€ 9	€ 38
<i>Version with mountain Fontina cheese au gratin and black truffle</i>		€ 46
(Ideal to share)		
Grilled pak choi with garlic, oil and chili pepper	€ 9	
Potato gratin <sup>7.</sup>	€ 10	
Iberian pork pluma, baby carrots and Campari sauce <sup>7.</sup>		€ 30
Raw vegetable bouquet <sup>12.</sup>	€ 10	
Grilled beef fillet with Port sauce and stuffed zucchini <sup>1.3.7.8.9.12.</sup>		€ 38
Fried sweet potatoes <sup>5.12.</sup>	€ 9	
Grilled mustard cockerel, corn with brown butter and its jus <sup>7.9.10.</sup>		€ 28

## CHEESE

Baby cuttlefish Parmigiana-style, with eggplant, tomato and mozzarella <sup>4.5.7.14.</sup>		€ 32
Cheese selection served with jam, mustard and brioche bread <sup>1.3.7.8.10.12.</sup>	€ 20	
Sea bass escalope with cherry tomatoes, olives, chanterelles and rosemary mashed potato <sup>4.9.12.</sup>		€ 35

# FROM THE GRILL

Irish Black Angus  “Rivale Reserve” T-bone steak  
Dry aged 30 days

€ 9  
per hg.

Blue Smoke beef rib-eye (600 gr.)

€ 35

A5 Wagyu sirloin BMS 9+ (150 gr.)

€ 60

## **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

Spinach with butter and Grana Padano cheese 3.7. € 9

Grilled pak choi with garlic, oil and chili pepper € 9

Potato gratin 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

# DESSERTS

Tiramisù express 1.3.7. € 12

Pineapple Pavlova 3.7. € 12

Sweetly... pizza 1.3.7. € 12

Strawberry blancmange 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 € 9  
or fiordilatte or hazelnut or chocolate 70%  
served with hazelnut and almond praline 3.7.8.12.

Sorbets: apricot or lemon or raspberry or blueberry  
creamed at the moment to eat with a spoon € 9  
or to drink with vodka or Franciacorta 12. € 13

## **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