

IL *R*IVALE[®]
IN CITTA

Executive Chef: Luigi Bossini
Restaurant Manager: Davide Patruno

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

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

The menu will be served for the whole table

STARTERS

Traditional Scottona beef tartare made at the table 3.10.12.

Culatello di Zibello DOP cured meat with pickled vegetables
and toasted brioche bread 1.7.9.12.

Quail and purple cabbage roulade, parsnip purée,
marinated cabbage salad, green apple gel and quail reduction 9.

58 °C poached egg with seasonal mushroom ragoût,
kataifi pastry nest, Bagòss foam and black truffle 1.3.7.9.

Marinated amberjack carpaccio with togarashi,
citrus and baby spinach 4.11.

Seared scallops with carrot and orange cream,
glazed baby carrots, Campari sauce and wild carrot sprouts 12.14.

FIRST COURSES

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

Spaghettoni pasta with baked tomato and guanciale sauce,
pecorino cream and crispy guanciale chips 1.7.9.

Risotto served “From Pot to Plate”
with small fish and shellfish* 2.4.7.9.14
(min. 2 people)

Ravioli filled with creamed salt cod, smoked potato foam
and crusco pepper crumble 1.3.4.7.

Gratinated purple cabbage gnocchi, sautéed chanterelles,
Robiola cheese sauce and savory hazelnut crumble 1.3.7.8.

MAIN COURSES

Venison chop with chestnut and aromatic herb crust,
chestnut purée, red currant chutney and venison reduction 9.

Rabbit hunter’s style with butter-fondant potatoes 7.9.

Turbot with porcini mushrooms, potato mousse and chips
and fish jus 4.7.9.

Red tuna tataki with caramelized cauliflower cream,
soy-sautéed pak choi and salted egg yolk 3.4.6.7.

Jewish-style fried artichoke on artichoke velouté,
aioli mayonnaise and parsley sauce 3.

FROM THE GRILL | KONRO® GRILL

Black Angus  “Rivale Reserve” T-bone steak

Dry aged 30 days

Iberico pork pluma

Barbina beef chateaubriand (500 gr)

Lamb chop ‘scottadito’ style

Horse steak tagliata

Valle Spluga spring chicken

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.

Ratte potato purée 7.

Raw and cooked vegetables

Vegetable ratatouille 9.

Grilled vegetables with parsley oil

CHEESE

In collaboration with BIANCOINSOLITO

Cheese selection served with jam, mustard
and toasted bread with nuts 1.3.7.8.10.12.

DESSERT

Our desserts will be served on the dessert trolley

Dessert from the trolley

Dessert selection (ideal for sharing)

Mignon

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.

Some dishes containing allergens can be modified upon request.

*The product may be frozen at the origin