

IL *R*IVALE[®]
IN CITTA'



TASTING MENU FROM THE LAND

CULATELLO DI ZIBELLO DOP CURED MEAT
WITH RED ONION JAM AND BRIOCHE TOAST

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CAPPELLACCI PARCEL FILLED WITH LAMB, LEEK VELOUTÉ AND CHIPS,
BURNT LEEK OIL AND LAMB JUS

•

SLOWLY BRAISED VEAL CHEEK
WITH RATTE POTATO PURÉE

•

A DESSERT FROM THE TROLLEY

€ 75 - DRINKS AND COVER CHARGE ARE NOT INCLUDED

TASTING MENU FROM THE SEA

POTATO TERRINE WITH SCAMPI TARTARE,
CALVISIUS TRADITION ROYAL CAVIAR, HAZELNUT MAYONNAISE
AND FRANCIACORTA BRUT SAUCE

•

RISOTTO SERVED “FROM THE POT TO THE PLATE”
WITH SMALL FISH AND SHELLFISH

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SALT COD LOIN
IN CHERRY TOMATO, OLIVE AND CAPER BROTH

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A DESSERT FROM THE TROLLEY

€ 85 - DRINKS AND COVER CHARGE ARE NOT INCLUDED

STARTERS

TRADITIONAL SCOTTONA BEEF TARTARE MADE AT THE TABLE

€ 25

CULATELLO DI ZIBELLO DOP CURED MEAT
WITH PICKLED VEGETABLES AND TOASTED BRIOCHE BREAD

€ 25

QUAIL AND PURPLE CABBAGE ROULADE, PARSNIP PURÉE,
MARINATED CABBAGE SALAD, GREEN APPLE GEL
AND QUAIL JUS

€ 28

58 °C POACHED EGG WITH SEASONAL MUSHROOM RAGOÛT,
KATAIFI PASTRY NEST, BAGÒSS FOAM AND BLACK TRUFFLE

€ 23

SEARED SCALLOPS WITH CARROT AND ORANGE CREAM,
GLAZED BABY CARROTS, CAMPARI SAUCE
AND WILD CARROT SPROUTS

€ 25

MARINATED AMBERJACK CARPACCIO WITH TOGARASHI,
CITRUS AND BABY SPINACH

€ 26

FIRST COURSES

CAPPELLACCI PARCEL FILLED WITH LAMB, LEEK VELOUTÉ AND CHIPS,
BURNT LEEK OIL AND LAMB JUS

€ 23

SPAGHETTONI PASTA WITH BAKED TOMATO SAUCE AND GUANCIALE,
PECORINO CREAM AND CRISPY GUANCIALE CHIPS

€ 22

RISOTTO SERVED “FROM POT TO PLATE”
WITH SMALL FISH AND SHELLFISH
(MIN 2 PEOPLE)

€ 32 P.P.

RAVIOLI FILLED WITH CREAMED SALT COD,
SMOKED POTATO FOAM AND CRUSCO PEPPER CRUMBLE

€ 26

GRATINATED PURPLE CABBAGE GNOCCHI,
SAUTÉED CHANTERELLES, ROBIOLA CHEESE SAUCE
AND SAVORY HAZELNUT CRUMBLE

€ 22

MAIN COURSES

VENISON CHOP WITH CHESTNUT AND AROMATIC HERB CRUST,
CHESTNUT PURÉE, RED CURRANT CHUTNEY
AND VENISON JUS

€ 40

RABBIT HUNTER'S STYLE
WITH BUTTER-FONDANT POTATOES

€ 32

TURBOT WITH PORCINI MUSHROOMS,
POTATO MOUSSE AND CHIPS AND FISH JUS

€ 35

RED TUNA TATAKI WITH CARAMELIZED CAULIFLOWER CREAM,
SOY-SAUTÉED PAK CHOI AND SALTED EGG YOLK

€ 38

JEWISH-STYLE FRIED ARTICHOKE ON ARTICHOKE VELOUTÉ,
AIOLI MAYONNAISE AND PARSLEY SAUCE

€ 20

FROM THE GRILL | KONRO® GRILL

BLACK ANGUS “RIVALE RESERVE” T-BONE STEAK
DRY AGED 30 DAYS

€ 9 per hg.

BARBINA BEEF CHATEAUBRIAND
(500 GR)

€ 60

IBERICO PORK PLUMA

€ 29

LAMB CHOP “SCOTTADITO” STYLE

€ 35

HORSE STEAK TAGLIATA

€ 30

VALLE SPLUGA SPRING CHICKEN

€ 25

CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

BÉARNAISE

CHORON

CHIMICHURRI

TARTAR SAUCE

FROM THE GARDEN

BAKED POTATOES

€ 9

RATTE POTATO PURÉE

€ 9

RAW AND COOKED VEGETABLES

€ 9

VEGETABLE RATATOUILLE

€ 9

TENDER LETTUCE HEART

€ 9

CHEESE

IN COLLABORATION WITH BIANCOINSOLITO

CHEESE SELECTION SERVED WITH JAM, MUSTARD
AND TOASTED BREAD WITH NUTS

€ 20

DESSERTS

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