IL RIVALE®

AL LAGO

MEAT TASTING MENU

HONEY-GLAZED QUAIL BREAST AND LEGS, ITS “BOILED” EGG
AND CABBAGE TOAST

•

RAVIOLO FILLED WITH AMATRICIANA SAUCE, PECORINO ROMANO CREAM
AND CRISPY GUANCIALE CHIPS

•

SLOW-COOKED VEAL CHEEK WITH RATTE POTATO PURÉE

•

TIRAMISÙ ESPRESSO

€ 80 - DRINKS AND COVER CHARGE NOT INCLUDED

VEGETARIAN TASTING MENU

GARDEN VEGETABLE SELECTION

•

FRESH TAGLIERINI PASTA WITH BLACK TRUFFLE
AND GRANA PADANO SAUCE

•

PUMPKIN FLAN WITH TALEGGIO FONDUE
AND CRISPY PARMESAN WAFER

•

ITALIAN ROSE CAKE WITH AMARETTO CREAM

€ 65 - DRINKS AND COVER CHARGE NOT INCLUDED

STARTERS

ANGUS BEEF SPECK, FRIED TOMINO CHEESE
AND PICKLED VEGETABLES

€ 24

WARM OCTOPUS AND PRAWN SALAD, SMOKED POTATO FOAM,
MUSHROOM RAGOÛT AND RICE CHIPS

€ 27

HEN'S EGG COOKED IN COCOTTE WITH BLACK TRUFFLE
"LIKE A SOUFFLÉ"

€ 25

48 GR. OF ANCHOVIES FROM THE CANTABRIAN SEA,
SERVED WITH BUTTER, ROASTED CROUTONS, CONFIT TOMATOES
AND PARSLEY POTATO FLATBREAD

€ 24

GARDEN VEGETABLE SELECTION

€ 19

FIRST COURSES

SPAGHETTONI PASTA WITH OIL, GARLIC, CHILI PEPPER
AND PRAWN RAGOÛT

€ 29

MILANESI: RISOTTO WITH SAFFRON, OSSOBUCO MATIGNON
AND ROSEMARY POWDER
(MIN. 2 PEOPLE)

€ 25 P.P

FRESH TAGLIERINI PASTA WITH BLACK TRUFFLE
AND GRANA PADANO SAUCE

€ 26

PUMPKIN GNOCCHI WITH CHESTNUTS, ITALIAN SAUSAGE
AND TALEGGIO SAUCE

€ 24

AGNOLININI FILLED WITH MEAT IN CHICKEN BROTH
OR WITH BUTTER AND SAGE

€ 20

MAIN COURSES

SUCKLING VEAL CUTLET (300 G.) “MILANESE STYLE”

€ 39

VERSION WITH MOUNTAIN FONTINA CHEESE AU GRATIN AND BLACK TRUFFLE

€ 47

SLOW-COOKED VEAL CHEEK WITH RATTE POTATO PURÉE AND LOTUS ROOT CHIPS

€ 29

GRILLED SPRING CHICKEN WITH BROWN BUTTER CORN, POPCORN AND ITS JUS

€ 28

GROUPER “BARCAIOLA” STYLE WITH TOASTED POLENTA AND PICKLED VEGETABLES

€ 38

SEA BASS WITH CHESTNUT CREAM, LEMON SPRING ONION, BOTTARGA AND BLACK KALE CHIPS

€ 38

FROM THE GRILL | KONRO® GRILL

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

€ 9 per hg.

BLUE SMOKE BEEF RIB-EYE
(600 GR)

€ 47

BEEF FILLET
(220 GR)

€ 40

CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

BÉARNAISE

CHORON

CHIMICHURRI

TARTAR

FROM THE GARDEN

SPINACH WITH BUTTER AND GRANA PADANO

€ 9

RATTE POTATO PURÉE

€ 9

POTATO GRATIN

€ 10

RAW VEGETABLE BOUQUET

€ 10

POLENTA STICKS

€ 9

CHEESE

CHEESE SELECTION SERVED WITH JAM, MUSTARD AND BRIOCHE BREAD

€ 22

DESSERTS

TIRAMISÙ EXPRESS

€ 12

GREEN APPLE TART WITH CALVADOS CHANTILLY CREAM
AND APPLE PURÉE

€ 12

ITALIAN ROSE CAKE WITH AMARETTO CREAM

€ 12

CHOCOLATE TARTLET WITH PORT-POACHED PEARS

€ 12

RICE PUDDING WITH PUMPKIN, RASPBERRY SORBET
AND FRESH RASPBERRIES

€ 12

HOMEMADE ICE-CREAM: ORGANIC MADAGASCAR VANILLA
OR PUMPKIN OR HAZELNUT OR CHOCOLATE 70%
SERVED WITH HAZELNUT AND ALMOND PRALINE

€ 9

SORBETS: GREEN APPLE OR LEMON OR RASPBERRY OR PASSION FRUIT
FRESHLY CHURNED, TO BE ENJOYED BY THE SPOON

€ 9

OR AS A DRINK WITH VODKA OR FRANCIACORTA

€ 13