IL RIVALE®

IN CITTA'

TASTING MENU FROM THE LAND

CULATELLO DI ZIBELLO DOP CURED MEAT WITH PICKLED VEGETABLES
AND FLAKY BREAD WITH SALT

•

FRESH PASTA CARAMELLA FILLED WITH OSSOBUCO RAGOÛT,
SAFFRON SAUCE, BEEF DEMI-GLACE AND PARSLEY OIL

•

SLOWLY BRAISED VEAL CHEEK
WITH RATTE POTATO PURÉE

•

A DESSERT FROM THE TROLLEY

€ 80 - 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

•

SALT COD LOIN
IN CHERRY TOMATO, OLIVE AND CAPER BROTH

•

A DESSERT FROM THE TROLLEY

€ 90 - DRINKS AND COVER CHARGE ARE NOT INCLUDED

STARTERS

TRADITIONAL SCOTTONA BEEF TARTARE MADE AT THE TABLE

€ 27

CULATELLO DI ZIBELLO DOP CURED MEAT
WITH PICKLED VEGETABLES AND FLAKY BREAD WITH SALT

€ 27

SLOW-COOKED DUCK BREAST, RASPBERRY-INFUSED BEETROOT,
BLACK KALE CREAM AND CRISPS, DUCK JUS

€ 26

SEARED SCALLOPS ON RED TURNIP PURÉE
WITH MARINATED TURNIPS AND PUNTARELLE SALAD

€ 32

OCTOPUS MEDALLION WITH JERUSALEM ARTICHOKE PURÉE
AND CRISPS, SAUTÉED TURNIP GREENS
AND POMEGRANATE GASTRIQUE

€ 28

GRILLED KING OYSTER MUSHROOM, WITH MUSHROOM KETCHUP,
BAGÒSS CHEESE FOAM AND MISO MUSHROOM SAUCE

€ 23

FIRST COURSES

FRESH PASTA CARAMELLA FILLED WITH OSSOBUCO RAGOÛT,
SAFFRON SAUCE, BEEF DEMI-GLACE AND PARSLEY OIL

€ 23

TAGLIATELLE WITH WILD BOAR SALMIS,
GRANA PADANO SAUCE AND WILD BOAR JUS

€ 23

CUTTLEFISH INK PLIN RAVIOLI WITH MEDITERRANEAN FILLING,
CUTTLEFISH RAGOÛT, POTATO AND PARSLEY FOAM
AND FINELY SLICED CUTTLEFISH

€ 26

FISH AND SHELLFISH SOUP WITH FREGOLA
AND MULTIGRAIN BREAD CRISPS

€ 30

CHESTNUT PASTA LASAGNETTA WITH PUMPKIN,
CHESTNUT PURÉE, TALEGGIO CHEESE FONDUE
AND SALTED TOASTED PUMPKIN SEEDS

€ 23

MAIN COURSES

BARBINA BEEF FILLET WELLINGTON

€ 50

SLOW-COOKED SUCKLING PIG BELLY
WITH PUMPKIN AND ROSEMARY TERRINE,
PORK POPCORN AND JUS

€ 29

PAVÉ OF CHAR WITH ROMANESCO BROCCOLI,
LEMON PIL PIL SAUCE, CHAR ROE AND GREEN OIL

€ 32

DAIKON-GLAZED SQUID STUFFED WITH SHELLFISH, CUTTLEFISH INK
AND FONDANT DAIKON MEDALLIONS

€ 29

GRIDDLED CAULIFLOWER FONDANT WITH CAULIFLOWER PURÉE,
LEMON GEL, LOVAGE OIL AND CAULIFLOWER JUS

€ 24

FROM THE GRILL | KONRO® GRILL

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

€ 9 per hg.

BARBINA BEEF CHATEAUBRIAND
(500 GR)

€ 65

IBERICO PORK PLUMA

€ 30

LAMB CHOP “SCOTTADITO” STYLE

€ 35

HORSE STEAK TAGLIATA

€ 30

DONKEY RIB STEAK

€ 35

CHOOSE YOUR SAUCE TO ACCOMPANY THE MEAT:

BÉARNAISE

CHORON

CHIMICHURRI

TARTARE

FROM THE GARDEN

BAKED POTATOES

€ 9

RATTE POTATO PURÉE

€ 9

RAW AND COOKED VEGETABLES

€ 9

ROMAN-STYLE ARTICHOKES

€ 9

PAK CHOI WITH SOY SAUCE

€ 9

CHEESE

IN COLLABORATION WITH BIANCOINSOLITO

CHEESE SELECTION SERVED WITH JAM, ITALIAN FRUIT MOSTARDA
AND TOASTED BREAD WITH NUTS

€ 20

DESSERTS

OUR DESSERTS ARE SERVED ON THE DESSERT TROLLEY

DESSERT FROM THE TROLLEY

€ 12

DESSERT SELECTION
(IDEAL FOR SHARING)

€ 24

MIGNON

€ 3 PER PC.

COVER CHARGE € 8