

la
Veranda

HOTEL RIVALAGO

starters

*Poached egg, Parmesan fondue
and asparagus*

*Trout tartare, horseradish sauce
and spring vegetables*

*Smoked Sturgeon carpaccio,
seaweed sauce and yoghurt*

*Cold cherry tomato soup,
buffalo "stracciatella" and
bread crouton*

entr e

*Creamy asparagus risotto
with local Stracchino cheese*

*"Cavatelli" short twisted pasta
with lake fish rag *

*Spaghetti with aubergine,
tomato and salted ricotta*

*Organic vegetables soup with pesto
scent*

main course

*Curtefranca red wine braised veal
cheek with potato cream*

*Fritto misto with calamari,
prawns and vegetables*

*Pan fried catch of the day of our
lake, sautéed spinach
with orange zest*

*Breaded perch with sage
and roasted new potatoes*

dessert

*White chocolate mousse
with blackberry sorbet*

*Chocolate and hazelnut cake,
salted crumble and chocolate sauce*

Ice cream and sorbet

Cheese selection

The menu proposes traditional dishes, interpreted with passion and technique by Chef Marco Acquaroli. The protagonists of the dishes are local ingredients. Many products that we use are Slow Food Presidia, small communities of artisans that preserves typical products, ancient flavors and territories to protect.

Menu items may contain allergens or be in contact with items containing allergens. If you have any food allergy and for more information, please speak with a member of our staff