

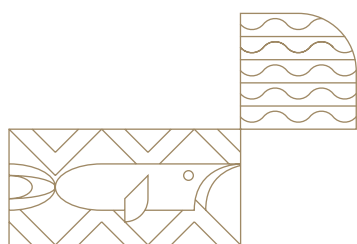


## CLASSICS

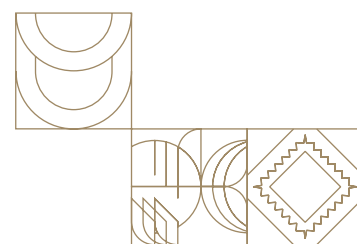
- Artisan sourdough loaf with whipped butter** 5
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- Naturally leavened sourdough bread made with wholegrain flours, served with whipped butter.
- Allergens: 1, 7*
- Vitello tonnato** 26
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- Slow-cooked veal, tuna belly sauce and rich veal jus.
- Allergens: 3, 4, 5, 9, 10*
- Mediterranean grilled squid** 30
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- Charcoal grilled Mediterranean squid, chickpea hummus, fresh 'nduja and lemon.
- Allergens: 6, 7, 11, 14*
- Cacio e pepe ravioli with red prawn** 32
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- Cream-filled cacio e pepe ravioli, red prawn\* and samphire.
- Allergens: 1, 2, 3, 7*
- Fusillone with seafood** 34
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- "Metodo Massi" fusillone with seafood sauce and a selection of raw and cooked fish and shellfish\*.
- Allergens: 1, 2, 4, 7, 9, 12, 14*
- Beef fillet Rossini** 42
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- Beef fillet, sautéed baby spinach, foie gras\*, toasted bread, black truffle and veal jus.
- Allergens: 1, 7, 9, 10*
- Sturgeon with mushrooms and Champagne** 32
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- "Il Naviglio" sturgeon, Chinese cabbage, sautéed cardoncello mushrooms and Champagne sauce.
- Allergens: 4, 7, 12*
- Seasonal vegetable velouté** 20
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- Velvety soup of seasonal market vegetables with bread croutons and Parmesan.
- Allergens: 1, 7, 9*

## TASTING MENUS

- Italianity at the table** 90
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- Five-course tasting menu celebrating the classics of Italian cuisine reinterpreted with a contemporary touch.
- Vegetal essence** 65
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- Four-course tasting menu from our vegetable dishes, designed for a fresh and creative experience.



# Lerive Distrot



## VEGETABLES

### 63°C egg 22

Slow-cooked egg with baby spinach, raisins, pine nuts and Red Cow Parmigiano Reggiano.

Allergens: 3, 5, 7, 8

### Charcoal grilled radicchio 18

Grilled radicchio, hazelnuts, vegetable jus and Blue del Garda cheese.

Allergens: 5, 7, 8, 11

### Roasted San Marzano tomato 18

Roasted San Marzano tomato with almonds, basil and crispy breadcrumbs.

Allergens: 5, 8, 11

### Lettuce heart 15

Baby lettuce heart with seasonal vegetables and citronette dressing.

### Potato millefeuille with butter and thyme 15

Extra Large Agria potato mille-feuille with butter and thyme.

Allergens: 7

## STARTERS

### Piedmontese Fassona beef tartare 28

Hand-cut Fassona beef tartare prepared tableside with its classic condiments.

Allergens: 1, 3, 4, 5, 10, 12

### Trout carpaccio served on a crispy crostone 24

Trout carpaccio, toasted brioche, orange, wild fennel and horseradish.

Allergens: 1, 3, 4, 7

### Prawns with classic cocktail sauce 28

Poached prawns, classic cocktail sauce, curly lettuce and parsley oil.

Allergens: 2, 3, 6, 12

### Selection of 24-month aged "Ruliano" 25

Selection of 24-month aged "Ruliano" prosciutto, served with warm fried gnocco and house giardiniera.

Allergens: 1, 3, 7, 12

## FIRST COURSES

### Pacchero with lobster 40

Lobster\* with "Metodo Massi" pacchero pasta, San Marzano tomato, bisque and basil.

Allergens: 1, 2, 7, 9, 12

### Spaghettone with butter, lemon and caviar 32

"Il Naviglio" caviar with "Metodo Massi" spaghettone, butter and lemon.

Allergens: 1, 4, 7

### Asparagus risotto 28

"San Massimo" reserve rice risotto with asparagus and Madagascar vanilla.

Allergens: 7

### Lasagna with hand-cut ragù 25

Traditional lasagna with hand-cut ragù and Parmesan.

Allergens: 1, 3, 7, 9, 12

## MAIN COURSES

### Orange glazed duck breast 32

Honey-glazed Barberie duck breast, orange and braised Belgian endive.

Allergens: 7, 10, 12

### Braised veal cheek with Gropello wine 28

Slow-braised veal cheek in "Sincette" Gropello wine, served with polenta.

Allergens: 1, 7, 12

### Charcoal grilled octopus 32

Grilled octopus, crushed parsley potatoes and tomato chutney.

Allergens: 4, 7

### Pike perch in sea stew 30

Pike perch in seafood broth with tomatoes, olives, capers and polenta.

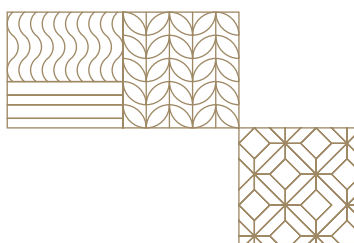
Allergens: 1, 2, 4, 7, 9, 12, 14

List of ingredients considered allergens Regulation (EU) No. 1169/2011

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)
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
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



## DISHES TO SHARE

### "Il Naviglio" caviar selection 75

30 g "Il Naviglio" caviar served with blinis and crème fraîche.

Allergens: 1, 3, 4, 7

### Raw fish and shellfish selection 120

Market selection of raw fish\* and shellfish\*, served with mignonette, lemon and Tabasco.

Allergens: 2, 4, 6, 12, 14

### Salt-baked fish of the day 100

Whole fish of the day baked in a salt crust with steamed vegetables and Hollandaise sauce.

Allergens: 3, 4, 7, 9

### Slow-cooked beef short rib 70

Slow-cooked beef short rib with chimichurri and cauliflower Mornay.

Allergens: 7, 9, 10, 12

### Barese focaccia 25

Traditional focaccia from Bari with tomatoes, chestnut honey and crushed lard with rosemary and pink pepper.

Allergens: 1

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### Cover charge 5

Includes breadsticks, focaccia, chef's amuse-bouche and petit fours.

Allergens: 1

\*Product frozen at source

*A sensory journey through seasonality.  
Each dish is rooted in tradition,  
reinterpreted with contemporary techniques,  
in search of a balance between textures  
and flavor, enhancing the finest  
ingredients.*

*Simplicity is not simplicity.*

