



Righi

RISTORANTE *

Menu à la carte

Vegetarian Menu

CARROTS FLAN WITH ENDIVE, BLACK TRUFFLE, AND TOMATOES CONFIT

POLENTA, MOREL MUSHROOMS, SHALLOT, AND THYME INFUSED OIL

LENTILS AND PARMESAN SOUP WITH PURPLE POTATOES FLAN, AND WHITE TRUFFLE*

WHITE CHOCOLATE SEMIFREDDO WITH PINK PEPPER, CELERY SAUCE, AND CARAMELIZED WALNUTS

€ 40,00

Our Land Menu

LOCALLY SOURCED BEEF TARTARE, CHICORY, ANCHOVIES, AND CARBONARA ZABAGLIONE SAUCE

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

RABBIT SKEWER WITH WILD HERBS, LEEKS AND BALSAMIC VINEGAR

APPLE TARTE TATIN, CUSTARD ICE CREAM, AND ANISE SAUCE

€ 60,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Seafood Menu

CUTTLEFISH STRIPS IN ITS INK, CASATELLA FRESH CHEESE, AND PISTACHIOS

PASSATELLI PASTA WITH BROCCOLI, COD, AND RAISINS

TURBOT WITH FENNEL, ORANGE, AND DILL

FRUIT OF THE FOREST SOUP, MANGO, PINEAPPLE AND MERINGUES

€ 70,00

Discovering Chef's Kitchen

RED MULLET WITH JERUSALEM ARTICHOKE, ARTICHOKE, AND FRIED CAPPERS

CHICKPEAS VELOUTÉ WITH SEAFOOD, MORTADELLA AND SEAFOOD AIR

GRILLED QUAIL SALAD WITH CARDOONS, CHESTNUTS, AND ITS HONEY

MACCHERONI PASTA WITH LOCUST LOBSTER, CARDOONS, SWEET PEPPER AND FISH ROE

DEER NOISETTES WITH POMEGRANATE AND SAVOY CABBAGE

PERSIMMON WITH GOAT YOGURT MOUSSE AND LEMON

€ 90,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Starters

CARROTS FLAN WITH ENDIVE, BLACK TRUFFLE, AND TOMATOES CONFIT

€ 14,00

GRILLED QUAIL SALAD WITH CARDOONS, CHESTNUTS, AND ITS HONEY

€ 20,00

LOCALLY SOURCED BEEF TARTARE, CHICORY, ANCHOVIES, AND CARBONARA ZABAGLIONE SAUCE

€ 20,00

RED MULLET WITH JERUSALEM ARTICHOKE, ARTICHOKE, AND FRIED CAPPERS

€ 25,00

CHICKPEAS VELOUTÉ WITH SEAFOOD, MORTADELLA AND SEAFOOD AIR

€ 25,00

DUCK FOIE GRAS TERRINE, HERITAGE APPLES, RASPBERRIES, AND SALTED BREAD

€ 25,00

CUTTLEFISH STRIPS IN ITS INK, CASATELLA FRESH CHEESE, AND PISTACHIOS

€ 27,00

HALF LOBSTER WITH CREAMED SPINACH, CITRUS AND CACAO NIBS

€ 30,00

First Courses

POLENTA, MOREL MUSHROOMS, SHALLOT, AND THYME INFUSED OIL

€ 18,00

PUMPKIN RAVIOLI WITH AGED PECORINO CHEESE AND REDUCTION OF SANGIOVESE WINE

€ 20,00

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

€ 20,00

RISOTTO WITH CRISPY SWEETBREADS, TURNIP GREENS, AND LEMON

€ 22,00

PASSATELLI PASTA WITH BROCCOLI, COD, AND RAISINS

€ 25,00

MACCHERONI PASTA WITH LOCUST LOBSTER, CARDOONS, SWEET PEPPER AND FISH ROE

€ 28,00

Main Courses

LENTILS AND PARMESAN SOUP WITH PURPLE POTATOES FLAN, AND WHITE TRUFFLE*
€ 18,00

RABBIT SKEWER WITH WILD HERBS, LEEKS AND BALSAMIC VINEGAR
€ 23,00

DEER NOISETTES WITH POMEGRANATE AND SAVOY CABBAGE
€ 25,00

TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES
€ 26,00

PIDGEON THREE WAYS: ROASTED SUPREME, FRIED WING WITH CELERIAC, STUFFED LEG WITH STAR ANISE
€ 28,00

ADRIATIC FISH SOUP
€ 30,00

TURBOT WITH FENNEL, ORANGE, AND DILL
€ 30,00

Cheese

SERVED WITH PRESERVES AND HONEY

SMALL TASTING (3 TYPES)
€ 8,00

MEDIUM TASTING (6 TYPES)
€ 14,00

LARGE TASTING (9 TYPES)
€ 18,00

COVERT CHARGE € 3,00

*WHITE TRUFFLE IS NOT INCLUDED IN THE QUOTATION, IT WILL BE QUOTED ACCORDING THE MARKET

ATTENTION: THE INFORMATIONS ABOUT THE PRESENCE OF SUBSTANCE OR PRODUCTS CAUSING ALLERGIES OR INTOLERANCES ARE AVAILABLE FROM THE STAFF ON REQUEST.