



Righi

RISTORANTE *

Menu à la carte

Vegetarian Menu

PANCOTTO BREAD SOUP WITH STEWED FAVA BEANS AND CRUNCHY JERUSALEM ARTICHOKES

GNOCCHI WITH VEGETABLES WITH SPRING'S COLORS AND PERFUMES

SOUS-VIDE EGG, ITALIAN BLACK-EYED BEANS AND FRESH SOFT CHEESE

FRUIT AND VEGETABLES IN SYRUP AND ALMOND SORBETTO

€ 40,00

Our Land Menu

LOCALLY SOURCED BEEF TARTARE, ANCHOVIES, YOGHURT AND CELERIAC

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

CRISPY PIGLET PORCHETTA WITH NEW POTATOES, SWISS CHARD AND LICORICE

CASATELLA CHEESE CHEESECAKE, BUNDT CAKE CRISP, MANGO COULIS AND WINE REDUCTION

€ 60,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Seafood Menu

CUTTLEFISH STRIPS IN ITS INK, BUFFALO MILK BLUE CHEESE AND SNOW PEAS

SPAGHETTI WITH MARINATED ANCHOVIES, FENNEL INFUSED OIL AND SEA SNAILS

GURNARD WITH POTATOES AND ONION SPUME AND TREVISO RADICCHIO

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

€ 70,00

Discovering Chef's Kithchen

DUCK FOIE GRAS TERRINE WITH PASSITO WINE AND PEARS COMPOTE, RADISHES AND SALTED BREAD

SOLE FISH, MINT AND ARTICHOKEs

TIGER PRAWNS WITH BABY SWISS CHARD, CAMPARI, FRESH GARLIC AND COCOA

SEA URCHINS RISOTTO, PEAS AND WILD HERBS

LAMB SKEWER WITH SORREL, AUBERGINES AND LEMON

ORANGES, RICOTTA, DARK CHOCOLATE AND HAZELNUTS

€ 90,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Starters

PANCOTTO BREAD SOUP WITH STEWED FAVA BEANS AND CRUNCHY JERUSALEM ARTICHOKES

€ 14,00

WILD LEAF OF SALAD, RABBIT WITH GINGER AND PIADINA

€ 18,00

LOCALLY SOURCED BEEF TARTARE, ANCHOVIES, YOGHURT AND CELERIAC

€ 20,00

SOLE FISH, MINT AND ARTICHOKES

€ 25,00

DUCK FOIE GRAS TERRINE WITH PASSITO WINE AND PEARS COMPOTE, RADISHES AND SALTED BREAD

€ 25,00

TIGER PRAWNS WITH BABY SWISS CHARD, CAMPARI, FRESH GARLIC AND COCOA

€ 27,00

CUTTLEFISH STRIPS IN ITS INK, BUFFALO MILK BLUE CHEESE AND SNOW PEAS

€ 27,00

First Courses

GNOCCHI WITH VEGETABLES WITH SPRING'S COLORS AND PERFUMES

€ 18,00

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

€ 20,00

PASSATELLI PASTA WITH ASPARAGUS, SAFFRON, CREAMED SPINACH AND VEGETABLES MIREPOIX

€ 20,00

AGRETTI SAMPHIRE RAVIOLI, FRESH GOAT CHEESE, FOIE GRAS AND MARSALA WINE SAUCE

€ 22,00

SPAGHETTI WITH MARINATED ANCHOVIES, FENNEL INFUSED OIL AND SEA SNAILS

€ 25,00

SEA URCHINS RISOTTO, PEAS AND WILD HERBS

€ 28,00

Main Courses

SOUS-VIDE EGG, ITALIAN BLACK-EYED BEANS AND FRESH SOFT CHEESE

€ 18,00

CRISPY PIGLET PORCHETTA WITH NEW POTATOES, SWISS CHARD AND LICORICE

€ 22,00

LAMB SKEWER WITH SORREL, AUBERGINES AND LEMON

€ 25,00

TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

€ 26,00

PIDGEON THREE WAYS: ROASTED SUPREME WITH PASSATELLI SAUCE,
FRIED WING WITH WILD LEAF SALAD AND HORSERADISH, STUFFED LEG WITH STAR ANISE

€ 28,00

GURNARD WITH POTATOES AND ONION SPUME AND TREVISO RADICCHIO

€ 30,00

ANGLER FISH WITH COURGETTES AND THEIR FLOWERS, PISTACHIO SAUCE

€ 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

Dessert

ORANGES, RICOTTA, DARK CHOCOLATE AND HAZELNUTS

€ 10,00

CASATELLA CHEESE CHEESECAKE, BUNDT CAKE CRISP, MANGO COULIS AND WINE REDUCTION

€ 10,00

STRAWBERRIES SOUP WITH PEAS ICE CREAM AND MACADAMIA NUTS CRUMBLE

€ 10,00

FRUIT COMPOSITION

€ 10,00

PISTACHIOS MILLE-FEUILLE WITH MASCARPONE CHEESE, PEARS AND HIBISCUS

€ 10,00

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

€ 10,00

FRUIT AND VEGETABLES IN SYRUP AND ALMOND SORBETTO

€ 10,00

COVERT CHARGE € 3,00