



Righi

RISTORANTE *

Menu à la carte

Vegetarian Menu

RED PEPPER CREAM WITH PANCOTTO BREAD AND HERBS SOUP, LEEKS AND CASHEW NUTS

GNOCCHI WITH VEGETABLES WITH AUTUMN'S COLORS AND PERFUMES

SOUS-VIDE EGG, ITALIAN BLACK-EYED BEANS, PARMESAN CHEESE AND JERUSALEM ARTICHOKE CHIPS

FRUIT AND VEGETABLES IN SYRUP AND ALMOND SORBETTO

€ 40,00

Our Land Menu

FRIED RABBIT SALAD WITH CORN FLAKES WITH SWEET AND SOUR SAUCE

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

CASATELLA CHEESE CHEESECAKE, BUNDT CAKE CRISP, PERSIMMON AND WINE REDUCTION

€ 60,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Seafood Menu

CUTTLEFISH STRIPS IN ITS INK, GORGONZOLA AND SORREL

SEA-URCHINS SPAGHETTI WITH BROCCOLI, BREADCRUMBS

GURNARD WITH POTATOES SPUME, RED ONION AND GREEN RADICCHIO

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

€ 70,00

Discovering Chef's Kitchen

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

RED MULLET, ARTICHOKE, MINT AND CAPPERS

TIGER PRAWNS, LOCAL MUSHROOMS, PUMPKIN AND COCOA

RAVIOLI STUFFED WITH AMBERJACK WITH FISH SAUCE, CLAMS, SQUIDS AND OIL FLAVORED WITH FENNEL

DEER NOISETTES WITH CAULIFLOWER, POMEGRANATE AND CABBAGE

DARK CHOCOLATE, HAZELNUTS, CITRUS FRUITS AND RICOTTA,

€ 90,00

*THE TASTING PATH ARE MINIMUM FOR 2 PERSONS

Starters

RED PEPPER CREAM WITH PANCOTTO BREAD AND HERBS SOUP, LEEKS AND CASHEW NUTS
€ 14,00

FRIED RABBIT SALAD WITH CORN FLAKES WITH SWEET AND SOUR SAUCE
€ 18,00

LOCALLY SOURCED BEEF TARTARE, ANCHOVIES, YOGHURT AND FLAVORED WILD LEAF OF SALAD
€ 20,00

RED MULLET, ARTICHOKE, MINT AND CAPPERS
€ 24,00

CUTTLEFISH STRIPS IN ITS INK, GORGONZOLA AND SORREL
€ 27,00

DUCK FOIE GRAS TERRINE, HERITAGE APPLES COMPOTE, RADISHES RASPBERRIES AND SALTED BREAD
€ 27,00

TIGER PRAWNS, LOCAL MUSHROOMS, PUMPKIN AND COCOA
€ 28,00

First Courses

GNOCCHI WITH VEGETABLES WITH AUTUMN'S COLORS AND PERFUMES
€ 18,00

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE
€ 20,00

PASSATELLI ON BLACK CABBAGE CREAM, DRIED MUSHROOMS, LENTILS AND CARROTS
€ 20,00

RISOTTO WITH PUMPKIN, SWEETBREADS, CHICORY AND VEGETABLE COAL
€ 25,00

SEA-URCHINS SPAGHETTI WITH BROCCOLI, BREADCRUMBS
€ 26,00

RAVIOLI STUFFED WITH AMBERJACK WITH FISH SAUCE, CLAMS, SQUIDS AND OIL FLAVORED WITH FENNEL
€ 28,00

Main Courses

SOUS-VIDE EGG, ITALIAN BLACK-EYED BEANS, PARMESAN CHEESE AND JERUSALEM ARTICHOKE CHIPS

€ 18,00

CRISPY PIGLET PORCHETTA WITH POTATOES, SPINACH AND LICORICE

€ 24,00

TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

€ 26,00

DEER NOISETTES WITH CAULIFLOWER, POMEGRANATE AND CABBAGE

€ 28,00

GURNARD WITH POTATOES SPUME, RED ONION AND GREEN RADICCHIO

€ 30,00

PIDGEON WITH ENDIVE, CONFIT TOMATOES AND STAR ANISE,
QUAIL WITH CHESTNUTS, HONEY AND ESCAROLE

€ 30,00

TURBOT AND MAINT SHRIMPS WITH FENNEL, ORANGES 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

Dessert

CASATELLA CHEESE CHEESECAKE, BUNDT CAKE CRISP, PERSIMMON AND WINE REDUCTION
€10,00

DARK CHOCOLATE, HAZELNUTS, CITRUS FRUITS AND RICOTTA
€10,00

FRUIT COMPOSITION
€10,00

FRUIT AND VEGETABLES IN SYRUP AND ALMOND SORBETTO
€10,00

PISTACHIOS MILLE-FEUILLE WITH MASCARPONE CHEESE, PEARS, FRUIT PASSION AND HIBISCUS
€10,00

WHITE CHOCOLATE SEMIFREDDO WITH PINK PEPPER, CELERY SAUCE AND CARAMELIZED WALNUTS
€10,00

APPLE TARTE TATIN, CUSTARD ICE CREAM, AND ANISE SAUCE
€10,00

COVERT CHARGE € 3,00