



Menu à la carte

Welcome!

WELCOME TO THE RESTAURANT RIGHI WHERE CHEF SARTINI AND THE STAFF, EXPRESSES HIS COOKING PHILOSOPHY, CREATING ROUTES DESIGNED FOR YOU AND THE SATISFACTION OF YOUR PALATE

PLEASE REPORT ANY SPECIAL FOOD INTOLERANCES, ALLERGIES OR DIETS TO THE ROOM STAFF

WE ALSO REMEMBER THAT THE WINE TASTING PATHS MUST BE ORDERED FOR THE ENTIRE TABLE WITH THE POSSIBILITY OF CHOICE BETWEEN VEGETARIAN, OUR LAND AND SEA

FINALLY PLEASE SILENCE THE MOBILE DEVICES IN ORDER TO ENJOY YOUR MEAL IN QUIETITY

ENJOY YOUR MEAL

Vegetarian Menu

FRESH CHEESE SOUP, ASPARAGUS AND GRAPE MARMALADE

PASSATELLI PASTA WITH FAVA BEANS, FOSSA AGED PECORINO CHEESE AND MACE

SOUS-VIDE EGG WITH FRESH WILD GARLIC AND BLUE CHEESE

FRUIT AND VEGETABLES IN SYRUP WITH ALMOND SORBET

€ 45,00

Our Land Menu

IGP CULATELLO CURED MEAT, CHEESE FOCACCIA, GREEN BEANS AND CONFIT TOMATOES

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

TASTING OF LOCAL GRILLED BEEF WITH FOUR SAUCES AND FOUR VEGETABLES

TARTE TATIN WITH CACCIATELLO ICE CREAM AND CINNAMON SAUCE

€ 60,00

* THE TASTING MENUS MUST BE ORDERED FOR THE ENTIRE TABLE WITH THE POSSIBILITY OF CHOICE BETWEEN VEGETARIAN, OUR LAND
AND SEA

Seafood Menu

MARINATED SARDINES, CARAMELIZED SHALLOT, RADISH AND PIADINA

SEA-URCHINS SPAGHETTI, WITH PEAS, AMERICAN POTATO AND BREADCRUMBS

GURNARD WITH POTATOES SPUME, ONIONS AND WILD LEAF SALAD

STRAWBERRIES SOUP WITH PEAS ICE CREAM, BALSAMIC VINEGAR AND HAZELNUT

€ 75,00

Discovering Chef's Kitchen

RAW SHELLFISH WITH AUBERGINE CONSOMMÉ, CORIANDER FLAVORED CELERY AND CRESS

RED MULLET, SAFFRON, PEAS AND ROSEMARY EXTRACT

GRILLED QUAIL SALAD WITH FAVA BEANS, ORANGE AND CHOCOLATE

PARMESAN FILLED PURPLE POTATO GNOCCHI WITH SEA-SNAILS, CUTTLEFISH INK AND WILD HERBS

DEER NOISETTES CELERIAC PUREE, CUCUMBERS FLAVORED YOGURT AND PEARS AND WINE SAUCE

SACHER-LIKE CAKE

€ 90,00

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AND SEA

Starters

FRESH CHEESE SOUP, ASPARAGUS AND GRAPE MARMALADE

€ 15,00

GRILLED QUAIL SALAD WITH FAVA BEANS, ORANGE AND CHOCOLATE

€ 20,00

IGP CULATELLO CURED MEAT, CHEESE FOCACCIA, GREEN BEANS AND CONFIT TOMATOES

€ 22,00

MARINATED SARDINES, CARAMELIZED SHALLOT, RADISH AND PIADINA

€ 22,00

RED MULLET, SAFFRON, PEAS AND ROSEMARY EXTRACT

€ 26,00

DUCK FOIE GRAS TERRINE ON RASPBERRIES JELLY, COCOA JUS AND SALTED BREAD

€ 27,00

RAW SHELLFISH WITH AUBERGINE CONSOMMÉ, CORIANDER FLAVORED CELERY AND CRESS

€ 30,00

First Courses

CAPPELLETTI WITH ARTICHOKE, ANCHOVIES, VEGETABLE COAL AND CARROTS

€ 20,00

LASAGNA WITH HAND CUT RAGOUT AND PECORINO CHEESE FONDUE

€ 20,00

PASSATELLI PASTA WITH FAVA BEANS, FOSSA AGED PECORINO CHEESE AND MACE

€ 22,00

RISOTTO WITH SPINACH, SWEETBREADS AND LIME

€ 22,00

SEA-URCHINS SPAGHETTI, WITH PEAS, AMERICAN POTATO AND BREADCRUMBS

€ 28,00

PARMESAN FILLED PURPLE POTATO GNOCCHI WITH SEA-SNAILS, CUTTLEFISH INK AND WILD HERBS

€ 30,00

Main Courses

SOUS-VIDE EGG WITH FRESH WILD GARLIC AND BLUE CHEESE
€ 18,00

BACK OF RABBIT WITH SHALLOT, BASIL, AGED VINEGAR AND SWISS CHARD
€ 25,00

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

DEER NOISETTES CELERIAC PUREE, CUCUMBERS FLAVORED YOGURT AND PEARS AND WINE SAUCE
€ 28,00

GURNARD WITH POTATOES SPUME, ONIONS AND WILD LEAF SALAD
€ 30,00

FISH SOUP WITH BRUSCHETTA AND SPINACH
€ 30,00

HALF PIDGEON WITH FOIE GRAS SAUCE, POTATOES AND CHICORY
€ 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

SACHER-LIKE CAKE

€ 10,00

FRUIT COMPOSITION

€ 10,00

FRUIT AND VEGETABLES IN SYRUP WITH ALMOND SORBET

€ 10,00

STRAWBERRIES SOUP WITH PEAS ICE CREAM, BALSAMIC VINEGAR AND HAZELNUT

€ 10,00

MANGO, MASCARPONE CHEESE, YUZU AND ROCKET SALAD

€ 10,00

PISTACHIOS MILLE-FEUILLE WITH SOFT OF CASATELLA CHEESE, PINEAPPLE, PASSION FRUIT AND HIBISCUS

€ 10,00

PEAR, CHOCOLATE AND HAZELNUT

€ 10,00

TARTE TATIN WITH CACCIADELLO ICE CREAM AND CINNAMON SAUCE

€ 10,00

COVERT CHARGE € 3,00

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