ALTARIVA

PALAZZO VENEZIA

MENUS

Executive Chef - Alessandro Rinaldi

LA CUCINA ITALIANA DI ALTARIVA

Monday to Friday 12:00 PM - 02:00 PM

2 COURSES · P.P.	3 COURSES · P.P.
55	70

ALTARIVA'S ITALIAN CUISINE

La Pappa al pomodoro

Focaccia artigianale con prosciutto crudo e mozzarella di bufala
Artisanal focaccia with Parma ham and buffalo mozzarella

Cannellone al ragù bolognese
Cannellone with Bolognese ragù

La linguina di farro e orzo; aglio, olio e peperoncino
Spelt and barley linguine with garlic, olive oil and chili pepper

Frittura di calamari e gamberi
Mixed fried calamari and shrimp

Vitello Tonnato con capperi di Pantelleria
Veal with tuna sauce and Pantelleria capers

Trota del Lago in Carpione
Lake trout in carpione marinade

DESSERT 12

Affogato al caffè
Coffee affogato

Tiramisù

Dolce del Giorno
Dessert of the Day

DESSERT · CONTINUED

Macedonia di frutta fresca
Fresh fruit salad

Possibility to freely choose 2 or 3 courses per person

MENU À LA CARTE

ANTIPASTI · STARTERS

Seppia, pomodoro e colatura d'alici — 32
Cuttlefish, tomato and anchovy colatura

Terrina di verdure in salsa caponata — 28
Vegetable terrine in caponata sauce

Tartare di bufala, stracciatella e catalogna — 30
Buffalo tartare, stracciatella and chicory

Cocktail di Gambero viola — 36
Purple prawn cocktail

PRIMI · FIRST COURSES

Linguine di grano duro, vongole veraci, pane saporito e limone di costiera — 38
Durum wheat linguine with clams, savory breadcrumbs and Amalfi lemon

Dal Naviglio al Vesuvio: riso riserva allo zafferano con vitello cotto lentamente e cipolla ramata di Montoro — 34
From the Naviglio to Vesuvius: saffron rice with slow-cooked veal and Montoro copper onion

Fettuccine all'uovo, scapece di zucchine e provolone del monaco — 30
Egg Fettuccine, zucchini scapece and Provolone del Monaco

Tubetti tiepidi in zuppetta di pesce, ristretto ai crostacei e plancton — 38
Warm tubetti pasta in fish soup, crustaceans reduction and plankton

TRA IL CLASSICO E LA TRADIZIONE · BETWEEN CLASSIC AND TRADITION

Altariva • Signature spaghetti al pomodoro — 36
Altariva • Signature spaghetti with tomato. A tribute to the purity of Italian cuisine: bronze-drawn pasta cooked in an essence of fresh tomato, single-variety extra virgin olive oil and basil.

Il Riso in Cagnone al pesce persico — 34
Riso in Cagnone with perch

MENU À LA CARTE

SECONDI · MAIN COURSES

Astice, provola affumicata, patata alla senape e cipollotto arrosto 58
Lobster, smoked provola cheese, mustard potato and roasted spring onion

Sogliola alla carbonara e agretti 52
Sole "Carbonara style" and monk's beard

Asparagi, piselli, fave e spugnole, fonduta al Parmigiano 36 mesi e tartufo 48
Asparagus, peas, broad beans and morels, 36 months aged Parmigiano Reggiano fondue and truffle

Chianina alla brace, fagiolini e mandorla 50
Grilled chianina beef, green beans and almond

To ensure quality and food safety, fishery products intended to be consumed raw or undercooked are subjected to rapid temperature reduction (blast chilling), in compliance with current regulations. Some ingredients, such as cuttlefish, shrimp and sole, may have been previously frozen according to seasonal availability and required quality standards. Our service staff will be pleased to provide any information regarding the nature and origin of the ingredients served.

MENU DEGUSTAZIONE

Passeggiando con lo Chef · A Culinary Journey with the Chef

5 PORTATE · 5 COURSES	7 PORTATE · 7 COURSES
130	160

A CULINARY JOURNEY WITH THE CHEF

The menu is freely created by the Chef, guided by creativity, seasonality and the selection of the finest ingredients available each day. Available in two tasting menu options. Should you prefer lobster in the selected preparations, a supplement of 15 euro will be added.

DESSERT

DESSERT

Omaggio al maestro... Il Babà 22
Tribute to the Maestro... Babà

Ricotta di bufala, pera e cioccolato 24
Buffalo ricotta, pear and chocolate

Fragola, piselli e aceto balsamico 20
Strawberry, peas and balsamic vinegar

Selezione di formaggi del belpaese 28
Selection of Italian cheese

ABBINAMENTO VINI AL CALICE · GLASS WINE PAIRING

Moscato d'Asti *(c. 2024)* 20
I Vignaioli di Santo Stefano

Passito di Pantelleria Ben Ryé *(c. 2023)* 13
Donnafugata