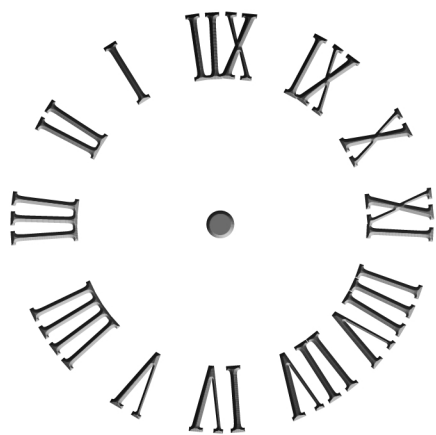




# SO' RIVÀ

EXPERIENCES

Storie di Sapori (Ri)trovati

# ESSENTIAL

A direct introduction to the world of SO' RIVÀ

amuse-bouche  
bread and olive oil  
spider crab, lemon and caper  
spaghetti, black garlic and raw langoustine  
mille-feuille, chantilly and raspberries

65

## **Wine Pairing**

Two wine interpretations selected for their immediacy, tension, and fluidity. An essential, dynamic, and luminous accompaniment.

20

The tasting menu is served for the entire table.

# SO' RIVA'

The Heart of SO' RIVA'

amuse-bouche  
bread & olive oil  
beef tartare, white peache & hazelnuts  
pulled beef & radish  
lamb & Béarnaise sauce  
spaghetti with Black Angus ragù  
Iberian pork, honey & mustard  
mango and passion fruit sorbet  
petit fours

90

## **Wine Pairing**

Four carefully selected wines, chosen to accompany the  
journey through energy, texture, and elegance.

45

The tasting menu is intended to be enjoyed by the entire table

# IMMERSION

Let yourself be guided, all the way

amuse-bouche  
il pane e l'olio  
scampo crudo e lingua  
capasanta e speck d'oca  
crudo di mazzancolle e anguria piccante  
spaghetti al nero, ragù di seppia e bottarga  
piccione viaggiatore  
guancia, patate, bieta  
panna cotta all'olio  
petit four

120

## **Wine Pairing**

Five wines selected for their depth, evolution, and the rhythm they bring to the experience. A narrative shaped by living vineyards and wines that express the identity of their place and maker.

50

The tasting menu is intended to be enjoyed by the entire table.

# À LA CARTE

A more flexible dining experience, built around  
our curated selection

## TWO-COURSE SELECTION

Choose any two dishes from our selection

70

## THREE-COURSE SELECTION

Choose any three dishes from our selection

90

spaghetti, black garlic & raw langoustine  
spaghetti with Black Angus ragù  
spaghetti with ink, cuttlefish ragù, bottarga  
beef tartare, white peach, hazelnuts  
mazzancolla shrimp tartare, watermelon, rocket  
Adriatic selection (a selection of raw seafood)  
catch of the day  
crispy oktopus, wasabi, white cicory  
iberian pork, honey & mustard  
beef cheek, potatoes and lemongrass chard

Bread & olive oil service — €5 Prices are per person

time is the true luxury