



BEAU-RIVAGE
DA DOMENICO

	Small portion	Big portion
<i>STARTERS</i>		
LA BRUSCHETTA Toasted bread rubbed with garlic, sprinkled with, tomato, basil and olive oil		9.00
LA CARNE CRUDA ALBESE (100 GR.) Tartar of Alba Veal perfumed with black truffle and truffle oil, served on parmesan cream-sauce		29.00
IL CARPACCIO DI MANZO CON RUCOLA E SCAGLIE DI PARMIGIANO Finely sliced raw beef with oil, lemon and slivers of Parmesan and rocket salad		22.00
L'INSALATA AI FRUTTI DI MARE CON SALICORNIA Seafood salad with sea asparagus		25.00
L'ANTIPASTO MISTO ALL'ITALIANA Variety of Italian starters		23.00
ANTIPASTO CALDO: MILLEFOGLIE DI MELANZANE SU COULIS DI POMODORO Eggplant parmigiana		18.50
IL CARPACCIO DI POLPO ALLA VINAIGRETTE DI MELE Finely sliced octopus with apple-vinaigrette		24.50
GAMBERONI IN CROSTA DI PANE ALLE ERBE SU INSALATA DI CECI King prawns in bread crust with herbs on chickpeas salad		26.00
IL VITELLO TONNATO CLASSICO Finely sliced veal with tuna sauce		26.00



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<i>SOUP</i>		
CREMA DI POMODORO PROFUMATA ALLA GRAPPA Tomato soup smelled with grappa		11.00
CREMA DI CAROTE CON NOCI TOSTATE Carrot soup with toasted nuts		11.00
IL BRODETTO PICCANTE DI COZZE E VONGOLE CON CROSTINI ALL'AGLIO Spicy fish soup with mussels, clams and crispbread of garlic		20.50
<i>SALAD</i>		
INSALATA VERDE Green salad		9.00
INSALATA MISTA Mixed salad		10.00
INSALATA DI RUCOLA CON SCAGLIE DI PARMIGIANO E POMODORINI Rocket salad with Parmesan, cherry tomatoes and balsamico vinegar		12.00
BURRATA DELLA PUGLIA SU DATTERINI Burrata cheese salad with dates tomatoes and basil		19.50
CAPRESE CON MOZZARELLA DI BUFALA Buffalo mozzarella with tomatoes, basil and extra-virgin olive oil		18.00
CAPRINO GRATINATO CON PANE ALLE ERBE SU CARPACCIO DI POMODORI Finely sliced tomatoes with gratin of caprino cheese and rocketpesto		15.50



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<i>PASTA AND RISOTTO</i>		
SPAGHETTI AGLIO, OLIO, PEPERONCINO E POMODORINI CILIEGIA Spaghetti with garlic, extra-virgin olive oil, chilly pepper and Cherry tomatoes	15.50	20.50
SPAGHETTI ALLE VONGOLE VERACI Spaghetti with clams, chilly pepper and extra-virgin olive oil	21.50	26.50
TAGLIERINI ALLA CREMA DI LIMONE, BASILICO E PEPERONCINO Taglierini with lemon cream-sauce, chilly pepper and basil	16.00	21.00
RAVIOLI DI BURRATA, POMODORINI, BASILICO Ravioli of Burrata cheese, cherry tomatoes, basil	20.50	24.50
PENNE SCAMPI DEL «CORSAIO» Penne with scampi, clams, shrimps, vodka, tomato and rocket salad	25.50	29.50
PENNE DELLO «CHEF» Penne with a stew of beef tenderloin, porcini mushrooms and tomato-meat cream-sauce perfumed with truffle oil	25.50	29.50
TAGLIATELLE AI PORCINI TRIFOLATI, TIMO E SALSICCIA Tagliatelle with porcini mushrooms, thyme, fresh sausage, garlic and extra-virgin olive oil	20.50	25.50
CARAMELLE RIPIENE DI RICOTTA E SPINACI CON PASSATO DI POMODORO, PROFUMATE ALLA SALVIA Caramelle (pasta) stuffed with ricotta cheese and spinach, sage and tomato sauce	18.50	23.50
RISOTTO CINQUE TERRE Risotto with Tomatoes, Basil pesto, pine kernel and parmesan cheese	18.00	23.00
LASAGNE ALL'EMILIANA(MAIALE E MANZO) Lasagne emilia style with meat sauce (Porc and Beef)	17.50	22.50



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FISH

I GAMBERONI ALLA GRIGLIA

Grilled king prawns served with lemon risotto

Small
portion

Big
portion

42.00

I GAMBERONI INDIAVOLATI «BEAU-RIVAGE»

Roasted king prawns with chilly pepper, garlic, basil,
cherry tomato and cognac served with tagliolini

43.00

TRANCIO DI TONNO ALLA GRIGLIA CON CAPONATA DI VERDURE

Slice of grilled tuna served with vegetable caponata

44.00

I FILETTI DI SPIGOLA IN CROSTA DI ZUCCHINE CON PINOLI E POMODORINI

Fillets of sea bass with zucchini crust, pine kernel and cherry tomatoes
served with lemon risotto

32.00 36.50

LA FRITTURA DI CALAMARI

Fried dish of squid served with tartare sauce and fried vegetables

27.50 32.50

FOR ANY EXTRA CONTOUR

7.50

DEPENDING ON THE FRESH MARKET SUPPLY
WE RECOMMEND YOU MORE FISH SPECIALTIES.



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<i>MEAT</i>		
LA TAGLIATA DI MANZO ALLA GRIGLIA Grilled beef entrecote served with rocket salad and parmesan and Rosemary potatoes		42.00
IL FILETTO DI MANZO ALLA GRIGLIA Grilled fillet of beef served with spinach and croquette potatoes		46.00
IL FILETTO DI MANZO AI PORCINI TRIFOLATI Roasted fillet of beef with porcini mushrooms, served with parmesan risotto		48.00
LA FINISSIMA DI VITELLO ALLA GRIGLIA Grilled slice of veal served with grilled vegetables and rosemary potatoes		39.00
LA SCALOPPINA DI VITELLO AL LIMONE Escalope of veal served with lemon sauce and tagliatelle	35.00	39.50
IL FEGATO DI VITELLO E PORCINI AL BURRO, SALVIA E ROSMARINO Veal liver and porcini mushrooms with butter-sage and Rosemary sauce served with redwine risotto	33.00	38.00
CARRE' D'AGNELLO AL BURRO, AGLIO E ROSMARINO Rack of lamb with butter, garlic and Rosemary sauce served with spinach and croquette potatoes		44.00
LA COSTATA DI VITELLO ALLA GRIGLIA CON BURRO ALLE ERBE Grilled Veal chop-steak (ca. 350 gr), served with country french fries, grilled vegetables and herbs butter		55.00
FOR ANY EXTRA CONTOUR		7.50



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<i>FORNARINE</i>		
AL ROSMARINO, SALE E OLIO EXTRA VERGINE Pizzabread with rosemary, salt and extra-virgin olive oil		8.00
AL PROSCIUTTO DI PARMA Pizzabread with Parma ham		21.50
CON POMODORO MOZZARELLA DI BUFALA, RUCOLA, SALE MARINO E OLIO EXTRA VERGINE Pizzabread with fresh tomatoes, Buffalo mozzarella, rocket salad and extra-virgin olive oil		19.50
<i>PIZZA</i>		
MARGHERITA Tomato, mozzarella cheese and oregano	13.00	17.00
NAPOLETANA Tomato, mozzarella cheese, capers, anchovies and oregano	15.80	19.80
PAESANELLA Tomato, mozzarella cheese, ham, mushroom and oregano	16.50	20.50
PORCINI Tomato, mozzarella cheese, garlic, porcini mushroom and oregano	21.50	24.50
DIAVOLA Tomato, mozzarella cheese, spicy salami, garlic and oregano	16.50	20.50
VEGETARIANA Tomato, mozzarella cheese, squash, eggplant, peppers, artichokes, black olives and garlic	16.50	21.50
EMILIANA Tomato, mozzarella cheese, ham and oregano	16.50	20.50



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<i>PIZZA</i>		
FUNGHI Tomato, mozzarella cheese, mushroom and oregano	16.50	20.50
GAMBERETTI E OLIVE Tomato, mozzarella cheese, shrimps, black olives and garlic	18.50	22.50
CALZONE RIPIENO Folded pizza with tomato, mozzarella cheese, ham, mushroom, artichokes and oregano	19.00	23.00
DOMENICO Tomato, mozzarella cheese, rocket salad, Parma ham, slivers of parmesan and oregano	21.00	25.00
BRESAOLA Mozzarella cheese, dried beef, rocket salad, slivers of parmesan, cherry tomato and oregano	21.00	25.00
CRUDO DI PARMA E MASCARPONE Tomato, mozzarella cheese, basil, Parma ham and Mascarpone cheese	21.00	25.00

DEAR GUEST

*ABOUT INGREDIENTS IN OUR DISHES,
WHICH CAN CAUSE ALLERGIES OR INTOLERANCES,
PLEASE INFORM OUR EMPLOYEES ON REQUEST*

BEAU RIVAGE TEAM