

Le Rivive  
Rock

• GOURMET BISTROT •

• ROOM SERVICE •

# Le Rivive Rock

• GOURMET BISTROT •

• MENU LUNCH •

*SERVED FROM 12 p.m. to 16 p.m.*

# GOURMET pizzas

SERVED IN 8 SLICES  
PERFECT FOR SHARING

## Parma Ham

26

Burrata stracciatella from "Il Bagnolo" farm, 24-month Reserve Parma Ham and oil from Garda Lake

*Allergens 1 - 7*

## Cantabrico

26

Burrata stracciatella from "Il Bagnolo" farm, Cantabrico Sea anchovies, Garda lemon powder and San Marzano tomato.

*Allergens 1 - 4 - 7*

## Classic

20

San Marzano tomato, DOP buffalo mozzarella, basil and Garda olive oil

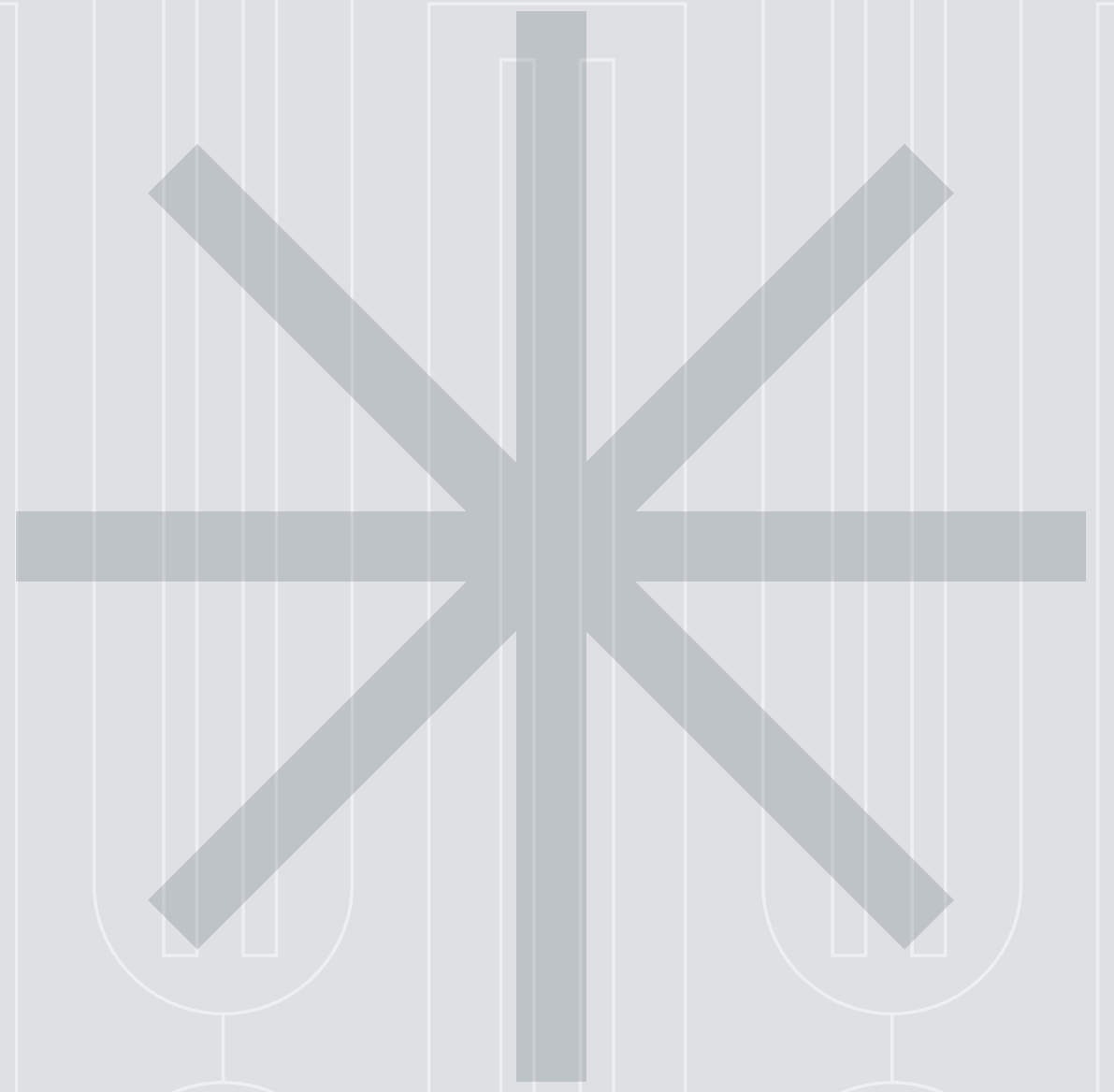
*Allergens 1 - 7*

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# COLD dishes



Freshly caught fish tartare, green spring onion  
and crunchy spelt

20

*Allergens 1- 4*

English roast-beef, arugula sprouts,  
Parmesan cheese and grape must

18

*Allergens 7 - 8 - 9 - 10 - 12*

Caprese salad with buffalo mozzarella cheese  
and summer tomatoes

15

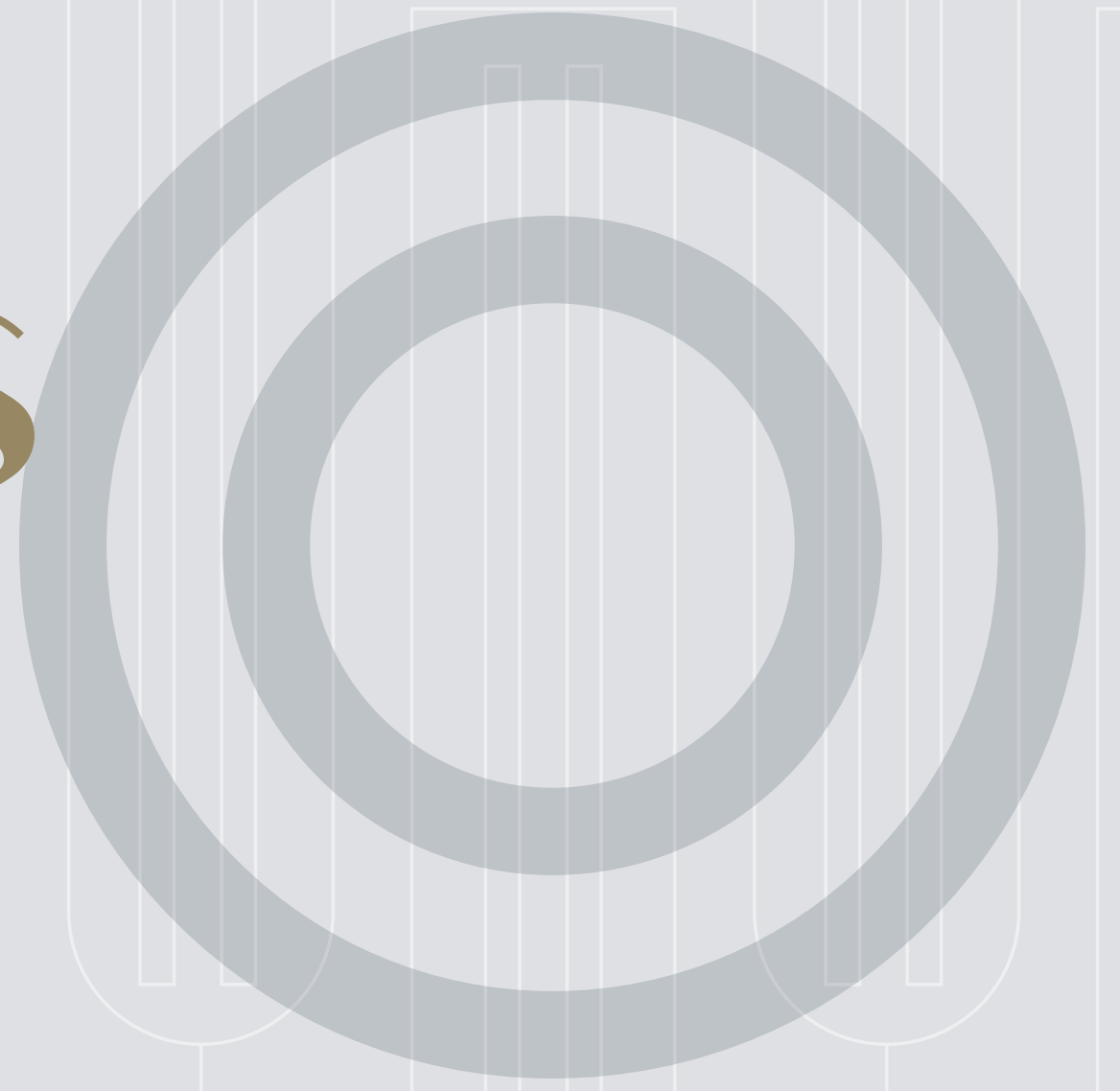
*Allergens 7*

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# FIRST COURSES



**Trofia pasta with genoese Pesto, potatoes  
and french bean**

**15**

*Allergens 1 - 7 - 8*

**Spaghetti Bolognese**

**18**

*Allergens 1 - 7 - 9 - 12*

**Egg pasta maccheroncini with tomato  
and basil sauce**

**15**

*Allergens 1 - 3 - 9*

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# HOT dishes



**Hamburger (beef) with rosemary french fries  
and Parmesan cheese**

**18**

*Allergens 1 - 3 - 6 - 7 - 8 - 10 - 11*

**Chicken club-sandwich with french fries  
and tartare sauce**

**20**

*Allergens 1 - 3 - 7 - 8*

**Oven-baked chicken supreme  
and mint-flavoured zucchini**

**20**

*Allergens 5 - 6 - 7 - 8*

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# salads



**Chicken Caesar salad**

**18**

*Allergens 1 - 3 - 7*

**Giant mixed salad**

**15**

**Venus rice salad with prawns and mango**

**20**

*Allergens 1 - 2*

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# desserts

**Tiramisù our way**

**10**

*Allergens 1 - 3 - 7*

**Meringue, chantilly and red berries**

**10**

*Allergens 1 - 3 - 7*

**Panna Cotta Mint And Chocolate**

**10**

*Allergens 7*

**Seasonal Fresh Fruit Salad**

**10**

**Selection of ice creams and sorbets**

**10**

*Ask the staff about tastes and possible allergens*

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# GOURMET pizzas

SERVED IN 8 SLICES  
PERFECT FOR SHARING

HIGH-MOISTURE BASE WITH TYPE  
1 AND WHOLEMEAL FLOURS

## Burrata and Parma ham 30

San Marzano tomato, Stracciatella from local farm "Il Bagnolo",  
24-month Parma ham, Extravirgin Olive Oil from Lake Garda

Allergens 1 - 7

Addition of tinned Cantabrico Sea anchovies 9



RECOMMENDED MATCHING WITH:

### Rose Flip 12

Vermouth Oscar, Vodka, Ginrose

## Giovanna e N'duja 29

San Marzano tomato, DOP buffalo mozzarella, Giovanna cooked  
bacon, N'duja of Spilinga and powdered olives

Allergens 1 - 7



RECOMMENDED MATCHING WITH:

### Since 12

Bourbon, sugar syrup, lemon,  
top Groppello, Cointreau, egg white

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# GOURMET pizzas

SERVED IN 8 SLICES  
PERFECT FOR SHARING

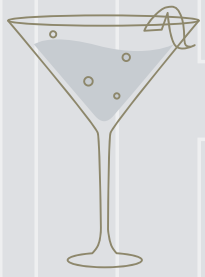
HIGH-MOISTURE BASE WITH TYPE 1 FLOUR  
AND FLAVOURED WITH STORO MAIZE

**Piker** 30

Lake Garda-style Pike with green sauce dressing and vegetables

Allergens 1 - 3 - 4 - 7 - 9

RECOMMENDED MATCHING WITH:



**Green Lady** 12

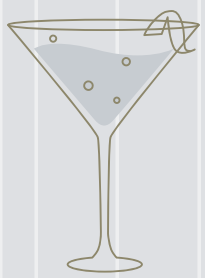
Gin, basil, sugar syrup, lemon juice, celery bitter

**Lard and Honey** 25

Patanegra lard, honey, rosemary and pink pepper

Allergens 1

RECOMMENDED MATCHING WITH:



**Lake Breeze** 12

Gin, Extra Dry Vermouth/Lugana

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# GOURMET pizzas

SERVED IN 4/8 SLICES  
PERFECT FOR SHARING

HIGH-MOISTURE BASE WITH BLEND  
OF FLOURS TYPE 1, RICE AND BARLEY

## Fassona and Bagoss

26 42

Bagoss fondue, fresh spinach, beef tartare, Piedmont Fassona beef, hazelnuts, Bagoss foam and dill

Allergens 1 - 7 - 8

RECOMMENDED MATCHING WITH:



### Golden Glass

12

Saffron bitter, vodka, lemon, sugar, egg white

## Purple Prawn

26 42

Stracciatella from Bagnolo farm, chopped purple prawn, Garda lemon powder, pea sprouts

Allergens 1 - 2 - 7

RECOMMENDED MATCHING WITH:



### Pink Sunset

12

Vodka, lemon juice, sugar syrup, Cointreau, top Chiaretto, egg white

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# meat

## Fillet of Rossini beef

39

Beef fillet, foie-gras, black truffle and baby spinach

Allergens 7 - 8 - 10 - 12

## Young baby pork belly

29

Young pork belly, celeriac, gravy

Allergens 5 - 6 - 7 - 8 - 9

## Chopped beef

18 / 25

Chopped Fassona beef, Piedmont hazelnuts, honey mustard, Gorgonzola cheese

Allergens 7 - 8 - 10

## Veal in tuna sauce

18 / 22

Veal silverside, tuna sauce and pea sprouts

Allergens 1 - 7 - 9 - 10 - 12

## Lasagnetta bolognese

19

Traditional Italian lasagna, meat and its sauces

Allergens 1 - 3 - 7 - 9 - 12

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# fish



## Grilled sea bass

39

Grilled sea bass, Chinese cabbage, Cardoncelli mushrooms, Franciacorta sauce

Allergens 4 - 7 - 12

## Grilled squid

29

Grilled squid, ceci lemon hummus, yellow tomato sauce

Allergens 7 - 9 - 11 - 14

## Marinated sliced salmon

20 / 25

Salmon slices marinated with beetroot, acid cream, orange and smoked herring roe

Allergens 4 - 7

## Spaghetti with clams

25

Spaghetti with clams, Parmesan fondue and parsley

Allergens 1 - 7 - 12 - 14

## Cacio&pepe ravioli with purple prawns

26

Ravioli with cacio cheese and pepper filling and chopped purple prawns and black summer truffle

Allergens 1 - 2 - 3 - 7



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# VEGETABLES

## selection of cheeses

**Selection of cheeses from "Il Bagnolo" San Michele 20**

Assortment of three cheese, jams and toasted Pain Brioche

*Vegetarian - Allergens 1 - 3 - 7 - 8 - 10*

**Poached egg and Bagoss 22**

63-degrees "poached" egg, Monza-style spinach and Bagoss foam

*Vegetarian - Allergens 3 - 7 - 8*

**Cauliflower steak 25**

Cauliflower steak in cocoa butter with saffron and coconut

*Vegetarian - Allergens 7 - 8 - 10*

**Tomato risotto (minimum 2 persons) to person 20**

Tomato risotto with almonds and marinated ginger

*Allergens 7 - 8 - 9*

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# SIDE dishes

Mixed seasonal salad and citron fruit from Garda 9

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Butter-roasted potatoes with kitchen garden herbs 9

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*Allergens 1 - 7*

Potato croquette with Pecorino cheese  
and black summer truffle 9

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*Allergens 1 - 3 - 7*

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# desserts

## Garda lemon

12

A revisiting of this fruit in various consistencies,  
with white chocolate

*Allergens 3 - 7 - 8 - 12*

## Vanilla mousse, apricot and macaroons

12

*Allergens 3 - 7 - 8*

## Chocolate lingots with pears and rhum

12

*Allergens 7 - 12*

## Meringue cloud, french chantilly and red berries

12

*Allergens 1 - 3 - 7*

## Tiramisù our way

12

*Allergens 1 - 3 - 7*

## Selection of icecreams by Rock

10

*Ask the staff about tastes and possible allergens*

## Selection of sorbets depending on season and market

10

*Ask the staff about tastes and possible allergens*

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# information

\*We are pleased to inform you that in our kitchens we use blast chillers to cool foodstuffs to -18° as required by current legal standards. When a fresh product is not available, a deep-frozen alternative may be used instead\*.

Information for clientele concerning the presence of alleged allergens in our dishes.

If you suffer from an allergy or food intolerance, please inform our staff who will enable you to avoid coming into contact with any products causing allergies or intolerance.

List of ingredients considered to be allergens  
EU Regulation no. 1169/2011;

1. Cereals containing gluten (wheat, rye, barley, oats, spelt, kamut)
2. Crustaceans and products containing crustaceans
3. Eggs and products containing eggs
4. Fish and products containing fish
5. Peanuts and products containing peanuts
6. Soy and products containing soy
7. Milk and dairy products (including lactose)
8. Nuts
9. Celery and products containing celery
10. Mustard and products containing mustard
11. Sesame seeds and products containing sesame seeds
12. Sulphur dioxide and sulphites
13. Lupin seeds and products containing lupin seeds
14. Molluscs and products containing molluscs

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