

OSTERIA
Rivelin



Our grandma's kitchen

Welcome,

You're about to enter a Rivellino, a Seventeenth century fortification built to control the access to Porta Brescia, west entrance of Peschiera del Garda.

Inside these historic walls we thought to propose dishes of the ancient veronese cuisine, as they were prepared in our grandmas homes.

We carried out a meticulous search for typical and local cheeses and salami that we buy directly from small dairies, far far away from large distribution.

The choice of our wine list could only (almost entirely) fall on local labels, from the great reds of the Valpolicella valley, to the whites of lake Garda.

You can also enjoy a great selection of craft beers.

The story of rivelin

Arilica was the name of the town during the Roman dominion, must surely have already been fortified, being the base of the Roman lake military fleet

It was the arrival of the Scala family first and of the Venetian republic then, which completed the fortifications.

In particular, under Venetian rule in 1400, the fortifications were renewed according to the systems of the time: the walls were then embanked and bastioned on a project drawn up by Guidobaldo della Rovere, whose works were entrusted to Michele Sanmicheli.

The new wall followed the trend of the medieval one, with five sides and five corners protected by ramparts. Along the walls two doors were also opened, Porta Verona and Porta Brescia.

However, the defensive works of Peschiera suffered numerous breakdowns, so much so that at the beginning of the 1600s major renovations and the addition of ravelins were carried out in front of the access doors to the village.

The rivelins had a specific role: they were fortifications placed to protect the gates and were often also used as weapons depots.

Our ingredients choices

We are constantly looking for the excellent raw materials of our territory.

Here is a list of some of our main suppliers:

- Azienda Agricola C. Bompieri - Monzambano MN
- Boucherie srl - Arbizzano VR
- Corrado Benedetti - Sant'Anna d'Alfaedo VR
- La casara roncolato - Roncà VR
- Pescheria Foggiate - Sirmione BS
- Sapori del portico - Arbizzano VR
- Malga Vazzo - Velo Veronese VR
- Malga Lessinia - Erbezzo VR
- Malga Novezza - Ferrara di Monte Baldo VR
- Frantoio Salvagno - Nesente VR
- Pastificio Temporin - Sommacampagna VR



Slow Food is an organization that promotes local food and traditional cooking. It promotes local small businesses and sustainable foods.

Salumi e formaggi

Our cold cuts and cheeses come from our passion for the typical products of the Verona area and its surroundings

LA SELEZIONE DI SALUMI [12]

Selection of local cold cuts and homemade pickles

SMALL 13 ; BIG 24

LA SELEZIONE DI FORMAGGI [7]

Selection of local cheeses from small dairies served with homemade mustard and jam

SMALL 13 ; BIG 24

LA SELEZIONE DI SALUMI E FORMAGGI [7;12]

Selection of cold cuts and cheeses served with homemade pickles and jam

SMALL 14 ; BIG 26

Starters

POLENTA E SOPPRESSA [3,12]

10

Soppresa with garlic served with polenta

FASOI IMBOGONE' [9]

10

Beans and sausages served with polenta

MELANZANE E MONTE VERONESE (ALLA PARMIGIANA) [7]

10

Eggplant with Monte Veronese cheese and tomato sauce

OVETTO AL TEGAMINO E TARTUFO* [3,7]

14

Fried eggs with black truffle

ROAST BEEF E MONTE VERONESE [7]

14

Roast beef and Monte Veronese cheese



TROTA MARINATA AGLI AGRUMI [4]

15

Citrus marinated trout served with apples, carrots and red beets

First course

ZUPPA DI CIPOLLE [3,7]	12
Onions soup served with Monte Veronese cheese  and homemade croutons	
BIGOLI CON LE SARDE [1,3;4;8]	15
Bigoli with lake's sardines, cherry tomatoes, Valpantena's olives, pine nuts and raisins	
BIGOLI PORRI E GUANCIALE [1,3,8]	14
Bigoli with leeks and pork cheek sauce	
TAGLIATELLE AL RAGU' D'ANATRA* [1,3;7;9;12]	15
Tagliatelle with duck sauce	
TAGLIATELLE AL TARTUFO* [1,3;7]	17
Tagliatelle with Monte Baldo's black truffle and ricotta cheese	
TAGLIATELLE AL SUGO DI LAGO* [1,3;4;9;12]	14
Tagliatelle with lake fish sauce (usually sardines, pike and tench)	
GNOCCHI DI PATATE AL POMODORO [1,3;7;9]	12
Homemade gnocchi with tomatoes sauce	
GNOCCHI DI PATATE AL RAGU' [1,3;7;9;12]	13
Homemade gnocchi with meat sauce	

Main course

CUNEL DELLA IVANA [7,12]	15
Rabbit stew with polenta	
COSTINE DI MAIALE GLASSATE AL CUSTOZA * [12]	16
Custoza white wine glazed pork ribs	
FEGATO ALLA VENETA AL BARDOLINO [7,12]	14
Traditional beef liver recipe served with polenta	
FILETTO AL TARTUFO * [7]	27
Filet mignon with truffle and ricotta cheese sauce	
COSTATA DI MANZO	24
Beef steak	
TARTARE DI MANZO	15
Beef tartare	
TINCA IN SAOR DEL RIVELIN * [4,8,12]	16
Tench cooked with onions, raisins, pine nuts and vinegar served with polenta	
LUCCIO IN SALSA DI LAGO * [4,12]	17
Pike cooked with tomato sauce, olives and capers served with polenta	

Sides

INSALATA E POMODORI

Lettuce and tomatoes bowl

4,5

POMODORI E SEOLA

Onions and tomatoes bowl

4,5

PEPERO-TATA

Hot bowl with onions, potatoes and red peppers

4,5

RAPE ROSSE AI PEPI

Beets cooked with mixed peppers

4,5

PATATE AL FORNO

Roasted potatoes

4,5

PIATTO VEGETARIANO AL FORNO

Roasted vegetarian dish

9

Homemade desserts

PANNA COTTA [7]

5,5

Vanilla pudding topped with fruit or chocolate

TIRAMISU' [1;3;7]

5,5

TORTA ALL'ERBA MADRE [1;7] ice cream [3;7]

5,5

Artemisia pie served with handmade vanilla ice cream

PERE COTTE AL VALPOLICELLA [12] ice cream [3;7]

5,5

Pears cooked in Valpolicella red wine served with handmade chocolate ice cream

SBRISOLONA [1;3;7;8]

7,5

Traditional Mantuan dessert made with corn flour and almonds

Beverages

Spritz Bianco			4
Aperol spritz			5
Campari spritz			5
Americano			6
Water "Oxigenia"		0,66 l	3
Sibi soft drinks	orange juice/ginger juice/chinotto	0,355 l	3,5
Kohl apple juice	RubINETTE	0,2 l	3,5
Coca-cola		0,33 l	3

wine on tap

Custoza "Bianco del Garda"		0,5 l	5
white wine			
Bardolino "Rosso del Garda"		0,5 l	5
red wine			

Beers

Ayinger Keller		0,3 - 0,5 l	3,5-5,5
on tap, bottom-fermented, light colored			
Ayinger Brauweisse		0,5 l	5,5
top-fermented, light-colored wheat beer			
Ayinger Urweisse		0,5 l	5,5
top-fermented, dark wheat beer			
Birra artigianale "Lesster"		0,5 l	9-11
selection of craft beers			

Craft beers from Lessinia Birrifificio Lesster

Lesster beers are all produced with artisanal method: unfiltered, unpasteurized, free of preservatives and refermented in bottle.

From the day of cooking, it takes about 40 days for our beers to be ready to drink (7-10 days for industrial beers).

PILS BIONDA

0,5 L 9 gluten free 10

Lager beer inspired by the traditionally Bohemian Pilsner, but less bitter than the original. The result is a light beer with medium body, but very easy to drink.

UIT WITBIER

0,5 L 9

Wheat beer brewed in the Dutch way (Witbier).

This beer has a quitelight body and a citrus flavor, due to the addition of orange peels and local spice.

FOSCA AMBER LAGER

0,5 L 9

German style red beer. It has an intense taste, but not overpowering.

It is lightly sweet at the beginning, due to his toasted malt, than it expresses the noble hops flavor.

VALPANTENA IPA

0,5 L 11

Blonde beer in English style I.P.A. characterized by its intense aromas and strong taste

The sweetness of the malts is perfectly balanced with the bitterness of the selected hops.

A full-body beer, slightly carbonated, in pure British style.

Ingredients: water, barley malt, hops and yeast.

List of allergens

Food ingredients that must be declared as allergens in the EU

1. CEREALS CONTAINING GLUTEN, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof
2. CRUSTACEANS and products thereof
3. EGGS and products thereof
4. FISH and products thereof
5. PEANUTS and products thereof
6. SOYBEANS and products thereof
7. MILK and products thereof (including lactose)
8. NUTS, namely: almonds, hazelnuts, walnuts, cashews, pecan nuts, Brazil nuts, pistachio nuts, macadamia or Queensland nuts, and products thereof
9. CELERY and products thereof
10. MUSTARD and products thereof
11. SESAME SEEDS and products thereof
12. SULPHUR DIOXIDE and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂
13. LUPIN and products thereof
14. MOLLUSCS and products thereof

* in the absence of fresh produce some ingredients could be replaced with a frozen product of the same level