

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, 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 ravelins 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 Foggiano - 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 cheese from small dairies served with homemade mustards and jams

SMALL 13 ; BIG 24

LA SELEZIONE DI SALUMI E FORMAGGI [7;12]

Selection of cold cuts and cheese served with homemade pickles and mustards

SMALL 14 ; BIG 26

Starters

MONTE VERONESE, POLENTA E SOPPRESSA [7;12]

11

Monte Veronese cheese served with polenta and soppressa salami

MONTE VERONESE E TARTUFO* [7]

14

Monte Veronese cheese and truffle

TARTARE DI MANZO

10

Beef tartare seasoned with oil, salt, pepper and lemon zest

POLENTA E RENGÀ [4]

11

Creamy herrings served with polenta

OVETTO AL TEGAMINO E TARTUFO* [3;7]

14

Sunny side up eggs and truffle

TORTINO DI ZUCCA E PORRI [3;7]

11

Pumpkin and leeks pie

POLENTA CARBONERA E MONTE VERONESE [7]

9

Monte Veronese cheese served with polenta carbonéra and pork cheek from Lessinia

First course

ZUPPA DI CIPOLLE [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 AL VALPOLICELLA RIPASSO [1,3;7,12]	15
Bigoli with Valpolicella Ripasso sauce	
TAGLIATELLE AL RAGU' D'ANATRA* [1,3;7;9,12]	15
Tagliatelle with duck sauce	
TAGLIATELLE CON LA PASTISADA DE CAVAL [1,3;7,12]	16
Tagliatelle with horse meat sauce	
PASTA E FASOI [1,3;7]	13
Traditional beans and pasta soup	
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 traditional meat sauce	
GNOCCHI DI PATATE AL SUGO DI LAGO* [1,3;4;7;9,12]	16
Homemade gnocchi with lake fish sauce	

Main course

CUNEL DELLA IVANA	[7;12]	15
Rabbit stew with polenta		
TRIPPE DEL SILVIO*	[9;12]	11
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		
FARAONA ALLA BIRRA E PURE*		15
Beer glazed guinea fowl with apples, onions and chestnuts sauce. Served with mashed potatoes		
TINCA IN SAOR DEL RIVELIN*	[4;8;12]	16
Tench cooked with onions, raisins, pine nuts and vinegar served with polenta		
BACCALA' DELLA GILDA*	[4;7]	16
Traditional cod recipe served with polenta		
PASTISADA DE CAVAL DELLA BETTY	[7;12]	18
Traditional horse meat recipe with polenta		

Vegetables, tubers and roots

RADICCHIO ROSSO DI VERONA

4,5

Red radish seasoned with an emulsion of extra virgin olive oil and balsamic vinegar

RAPE BIANCHE E ROSA

4,5

Honey glazed white and pink turnips

VERZE

4,5

Savoy cabbage boiled and sautéed in a pan with garlic oil

RADICI AMARE ^[7]

4,5

Bitter roots boiled and sautéed in a pan with butter and turmeric

PATATE AL FORNO

4,5

Roasted potatoes

PIATTO VEGETARIANO AL FORNO

9

Roasted vegetarian dish

Homemade desserts

PANNA COTTA [7]

5,5

Vanilla pudding topped with fruit or chocolate

TIRAMISU' [1;3;7]

5,5

TORTINO DI MELE [1;3;7] ice cream [3;7]

5,5

Apple cake served with handmade cinnamon 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

Typical Mantuan dessert made with corn flour and almonds, served with Recioto or Passito

Beverages

Spritz Bianco		4
Aperol spritz		5
Campari spritz		5
Americano		6
Water Oxigenia	0,65 l	3
Spuma "Bracca"	orange/ginger juice 0,2 l	2
Coca-cola	0,33 l	3
Amari	from	4,5

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 Birrificio 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

- I. 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
- II. 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

PRICES EXPRESSED IN EURO. SERVICE 2,5€