



Why AUREVO?

AUREVO is a tribute to the Extra Virgin Olive Oil of Palazzo di Varignana, Green Gold of these lands and the soul of our kitchen.

The olive groves that we grow today with our farm extend over 100 hectares on the hills surrounding the resort, redesigning the profile and giving new life to the ancient tradition of local olive growing.

AUREVO means tradition, innovation and passion.

Respect for seasonality, use of raw materials grown directly in our Rio Rosso vegetable garden, continuous interaction with small local producers and knowledge of traditions are the guidelines for AUREVO restaurant.

The result is a contemporary and sustainable cuisine matching the authentic genuineness of the short supply chain and the inspiration of a team of young and creative chefs, capable of giving new life to tradition.


Laboratory. Stage. Source of ideas.

AUREVO

OUR PROPOSALS

STARTERS

Amberjack

 served in carpaccio with Treviso radicchio, a dip made with our Blu Blend Evo Oil, mustard, green apple dusting, and our almonds in Palazzo di Varignana mint, melissa and orange flavoured salt € 18


Musky Octopus

oregano and lampascioni [baby onion] bread soup € 16

Butternut squash

with a creamy centre, Castelmagno blue cheese and broccoli rabe € 14

Cold veal slices in a creamy tuna-anchovy sauce

 served with puntarelle [inner stalks of Catalonian chicory], caper leaves, and anchovy-infused with our Red Blend EVO Oil € 16

Chicken liver pâté

hazelnut crumble, mixed greens, Rio Rosso pomegranate and chestnuts € 13

Mora Romagnola cooked ham

crispy local ravaggiolo cheese and balsamic vinegar of Modena aged 12 years € 14

Selection of artisanal cured meats from Mora Romagnola *

ham, salami, dried sausage and mortadella € 18

*Accompanied by: crescentina and casatella cheese, pickled vegetables

OUR SALADS

Our own home-grown baby radicchio

from the field, vinegar flavoured bacon bits € 8

Puntarelle

oil, lemon and pecorino cheese € 10

Cesar Salad

roman lettuce, grilled chicken, croutons, apple vinegar, eggs, worcester sauce, lemon, oil, parmesan € 15

FIRST COURSES AND SOUPS

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|---|-------------|
| <p>Linguini pasta with red prawns from Mazara pistachios and turnip green</p> | <p>€ 18</p> |
| <p>Soft and crispy fava beans chicory and cuttlefish in squid ink</p> | <p>€ 15</p> |
| <p>Senatore Cappelli small pasta cooked risotto-style with saffron and whatever the sea has to offer</p> | <p>€ 20</p> |
| <p>Black chickpeas / white chickpeas burnt flour maltagliati [irregular shapes cut from leftover pasta dough], dried salted cod and melissa</p> | <p>€ 16</p> |
| <p>Small Lasagna with 24-carat golden bechamel sauce</p> | <p>€ 18</p> |
| <p>Butternut squash-filled tortelli served with veal ragout</p> | <p>€ 16</p> |
| <p>Violet tortelloni filled with ricotta made with mixed berries, filled with ricotta cheese and served with cream of roasted leek, sage concentrate</p> | <p>€ 16</p> |
| <p>White onion-filled pasta triangles with Mora pancetta, lemon thyme and pecorino cheese</p> | <p>€ 16</p> |
| <p>Tortellini in broth</p> | <p>€ 18</p> |
| <p>La Tagliatella with Bolognese ragout</p> | <p>€ 14</p> |
| <p>Zuppa imperiale <i>(Rich broth with cubes of baked semolina and Parmesan cheese)</i></p> | <p>€ 12</p> |

SECOND COURSES

Daily fish € 22
served in a citrus fennel stew

Braised fallow deer € 20
flavoured with our own mirto, served with toasted wholewheat polenta, and Italian kale

Guinea fowl € 18
pot roasted in beer, stuffed with Mora "falso magro", orange, Treviso radicchio and chestnut puree

Beef fillet € 25
a la plancha, served with roasted pak choi, our own peach compote and our Blu Blend EVO oil foam

Tripe € 14
stewed and served with cream of borlotti beans, turnip green and lemon

Chop of Mora Romagnola € 22
in Bolognese cutlet with seasonal vegetables from our Rio Rosso vegetable garden

FOUR COURSES MEAT TASTING MENU AT OUR CHEF'S DISCRETION € 42

FOUR COURSES FISH TASTING MENU AT OUR CHEF'S DISCRETION € 48

PER TABLE ONLY

COVER CHARGE € 2,50


OUR PIZZAS – GOURMET SELECTION

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| Paulino | € 15 |
| Tomato, mozzarella cheese, tuna fish, onions, black olives and oregano | |
| Cèline | € 15 |
| Tomato, mozzarella cheese, pears, brie cheese, sweet onions and oregano | |
| Margherita 1889 | € 12 |
| Home made tomato sauce, «fiordilatte» mozzarella cheese and basil from our Rio Rosso vegetable garden | |
| Our marinara crust | € 14 |
| Mozzarella di Bufala, capers of Pantelleria, Cantabrian anchovies and black garlic | |
| Precious land | € 16 |
| Local goat blue cheese (from the Nizzi farmhouse), fiordilatte, sausage from Bra, lemon scented olive powder | |
| Gradisca | € 14 |
| Fiordilatte, turnip tops, brie cheese and Zivieri's pancetta | |
| The Spicy | € 16 |
| Fiordilatte, porcini mushrooms, taggiasca olives, piennolo tomatoes, basil, 'nduja and ricotta cheese | |
| The Vegetarian | € 14 |
| Smoked scamorza di bufala, red radicchio, black cabbage and caramelized leek | |

Our maître will suggest you the Palazzo di Varignana's Extra Virgin Olive Oil best suited to enhance the flavor of your pizza

DESSERTS

Pastry chef Francesco Elmi's jar-baked rum syrup sponge cake € 14

 with our pairings: our custard whipped with our Blend Blu EVO oil,
pure vanilla ice cream and mixed berry sorbet

Creme caramel € 10

aromatised with liquorice root, salted caramel and citrus sorbet

Persimmons, chestnuts and chocolate ice cream € 8

Mini tart € 8

meringue, oil and lemon

Ricotta cake € 8

liquid chocolate and orange

AUREVO
Pool Restaurant

#VarignanaStyle