

AQUA
RIVA



20 YEARS... THE FISH MENU

Welcome snack



Roasted scallops | potato purée with organic vanilla from Madagascar |
avocado | sangria reduction 7.12.14.



Linguine pasta with prawns* | lime zest | confit cherry tomatoes |
jalapeño | topped with bread crumbs 1.2.4.



Pomegranate and anise sorbet



Seared turbot pavé | Taggiasca olive tartare |
potato cream | roasted artichoke | Lugana DOC sauce 4.5.9.12.



Crunchy tulipe | lime and mascarpone ice cream |
caramelised red berries | raspberry gel 1.3.7.



Sweet treats 1.3.7.8.

€ 90 per person
drinks not included

The menu is recommended for the whole table

VEGETARIAN TASTING DEDICATED TO TRUFFLE*

Welcome snack



Organic egg served in cocotte | truffle 3.7.12.



100% durum wheat tagliolini pasta |
Parmigiano Reggiano cream | truffle 1.3.7.



Truffle and vanilla rocher 1.3.7.8.12.



Pumpkin mille-feuille |
Roquefort cheese sauce | truffle 7.



Mont Blanc (4810 m.)
4% meringue | 8% tangerine | 10% chestnut 3.7.8.



Sweet treats 1.3.7.8.

* Tasting menu with black truffle € 80

Tasting menu with white truffle € 60
+ separate quotation for the white truffle, price per gr. _____

The dishes of the tasting menu can also be chosen individually

The menu is recommended for the whole table

RAW FISH

L'AQUARIO 2.3.4.6.7.8.12.14.	€ 53
The Aquarium: a raw fish selection expressed by our chef	
CARPACCI E TARTARE WITH EVO OIL & LEMON OR WITHOUT DRESSING 1.4.5.6.7.8.	€ 30
Carpacci & tartare: red tuna amberjack sea bass salmon	
SCAMPO* 2.	€ 6,5 per pc.
Raw scampi* from North-East Atlantic Ocean (Scotland)	
GAMBERO VIOLA* 2.	€ 6,5 per pc.
Raw violet shrimp* from Mazara del Vallo (Sicily)	
OSTRICA 10.12.14.	€ 7,5 per pc.
Kys Marine L'Etoile oyster range n°03	
OSTRICA 10.12.14.	€ 6,5 per pc.
Speciale de Gillardeau oyster range n°04	
CAVIALE DI STORIONE BIANCO 1.3.4.7.	€ 2,5 per gr.
“CALVISIUS TRADITION ROYAL” CAVIAR OF WHITE STURGEON FROM CALVISANO	
toasted bread butter potato blinis sour cream (jars available: 30 gr. 50 gr.)	

The fish that is to be consumed raw undergoes a prevention treatment that can either be a period at -19° C for 24 hours or -35°C for 15 hours.
On request we have a menu with a list of allergens contained in our dishes and advice on suitable choices for vegetarians and celiacs.

STARTERS

TERRINA DI PATATE 2.3.4.5.7.8.	€ 38
Potato terrine scampi* tartare “Calvisius Tradition Royal” caviar hazelnut mayonnaise Franciacorta Pas Dosé sauce	
TIEPIDO DI MARE 2.3.4.5.6.14.	€ 30
(OCTOPUS, SCALLOP, PRAWN*, SQUID, CLAMS)	
A warm dish from the sea green beans lotus root chips	
GRANCEOLA 2.6.	€ 32
Spider crab with oil and lemon dressing fennel edamame	
NOCI DI CAPESANTE 7.12.14.	€ 28
Roasted scallops potato purée with organic vanilla from Madagascar avocado sangria reduction	
SEPPIA 4.14.	€ 28
Cuttlefish stuffed with its tentacles broad beans green chards lard of Colonnata cured meat	
FOIE GRAS D’ANATRA 1.7.12.	€ 30
Confit duck foie gras caramelised apple plums in cinnamon syrup toasted brioche bread	
MAIALINO NERO IN PORCHETTA 3.7.9.12.	€ 28
Black piglet wrapped in porchetta champignon mushrooms au gratin warm truffle béarnaise mousse	

DESSERTS

SFERA AL CIOCCOLATO

55% EQUATORIAL VALRHONA

1.3.7.

€ 15

Chocolate sphere | soft chocolate heart | coffee ice-cream | warm cocoa sauce

MONT BLANC

(4810 M.)

3.7.8.

€ 15

4% meringue | 8% tangerine | 10% chestnut

TULIPE CROCCANTE AI FRUTTI ROSSI

1.3.7.

€ 15

Crunchy wafer tulip | lime and mascarpone ice cream | caramelised red berries | raspberry gel

LEMON TART

1.3.7.8.

€ 15

Almond shortcrust pastry | lemon cream | Italian meringue

LIQUIRIZIA

6.7.

€ 15

Liquorice semifreddo | white chocolate sauce | pineapple biscuit

DELIZIA CALDA ALLA MELA VERDE

(18' WAITING)

1.3.7.8.

€ 15

Warm green apple pie | Calvados chantilly cream | apple purée

ICE-CREAMS AND SORBETS

HOMEMADE ICE-CREAMS

€ 9

chocolate 3.7. | hazelnut 3.7.8. | vanilla 3.7. | coffee 3.7. | mascarpone cheese 3.7.

HOMEMADE SORBETS

€ 8 | 12

Lemon | passion fruit | pomgranate and anise | orange and Campari

Made at the moment to be savored with a spoon or to drink with Vodka or Franciacorta wine

CHEESE

CHEESE SELECTION

7.

€ 20

fresh and aged

Cover charge € 8

SUBSTANCES CAUSING ALLERGIES OR INTOLERANCES

1. Cereals containing gluten, namely: wheat, rye, barley, oats, spelt, kamut 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 (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews *Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*) and products thereof;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites;
13. Lupin and products thereof;
14. Molluscs and products thereof.

Our dishes may contain allergens, marked with numbers.
Ask the staff for the complete list of allergens and for any information on substances and allergens contained in the dishes.

*The product may be frozen at the origin

WINE LIST

To accompany your gastronomic experience,
Aquariva has at your disposal a digital Wine List
with a wide selection of national and international Labels
researched and edited by our Sommelier Marco Zanoletti.
By clicking in the products of your interest,
you'll be able to find it's technical description and provenance.
Our staff will be pleased to provide you with it, ask them.

USEFUL INFORMATION



Wifi: WiFi_Aquariva
Password: bevichampagne



Smoking is forbidden,
including e-cigarettes.

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www.aquariva.it