

# AQUA RIVA

Ivan e Paolo Favalli





## 20 YEARS... THE FISH MENU

Welcome snack



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



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



Pink grapefruit sorbet



Sea bream | black and white grapes |  
grilled endive with thyme | its sauce with champagne 4.9.



Caramelized pineapple |  
vanilla and green cardamom | lime gel | croissant wafer 1.7.



Petit pastry selection 1.3.7.8.

€ 90 per person  
drinks not included

The menu is recommended for the whole table

## THE VEGETARIAN MENU DEDICATED TO TRUFFLE\*

Welcome snack



“Le Selvagge” bio egg served in the cocotte | truffle 3.7.



100% durum wheat taglierini pasta | truffle 1.7.



Truffle and vanilla rocher 1.3.7.



Truffle and amaretti tarte tatin |  
burnt onion sauce | peanut butter 1.3.5.7.8.



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



Petit pastry selection 1.3.7.8.

\* Tasting menu with black truffle € 75

Tasting menu with white truffle € 55  
+ 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

|                                                                                                    |             |
|----------------------------------------------------------------------------------------------------|-------------|
| <b>L'AQUARIO</b> <small>2.3.4.6.7.8.12.14.</small>                                                 | 53          |
| The Aquarium: a raw fish selection expressed by our chef                                           |             |
| <b>CARPACCI E TARTARE</b> <small>WITH EVO OIL &amp; LEMON OR WITHOUT DRESSING 1.4.5.6.7.8.</small> | 30          |
| Carpacci & tartare: red tuna   amberjack   sea bass   salmon                                       |             |
| <b>SCAMPO</b> <small>2.</small>                                                                    | 6,5 per pc. |
| Raw scampi* from North-East Atlantic Ocean (Scotland)                                              |             |
| <b>GAMBERO VIOLA</b> <small>2.</small>                                                             | 6,5 per pc. |
| Raw violet shrimp* from Mazara del Vallo (Sicily)                                                  |             |
| <b>OSTRICA</b> <small>10.12.14.</small>                                                            | 7,5 per pc. |
| Kys Marine L'Etoile oyster range n°03                                                              |             |
| <b>OSTRICA</b> <small>10.12.14.</small>                                                            | 6,5 per pc. |
| Speciale de Gillardeau oyster range n°04                                                           |             |
| <b>CAVIALE DI STORIONE BIANCO</b> <small>1.3.4.7.</small>                                          | 2,5 per gr. |
| "TRADITION ROYAL CALVISIUS" 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

|                                                                                                                       |    |
|-----------------------------------------------------------------------------------------------------------------------|----|
| <b>TERRINA DI PATATE</b> <small>2.3.4.5.7.8.</small>                                                                  | 38 |
| Potato terrine   scampi* tartare   “Tradition Royal Calvisius” caviar   hazelnut mayonnaise   Franciacorta Brut sauce |    |
| <b>TRIGLIA</b> <small>4.9.</small>                                                                                    | 30 |
| Baked red mullet   celeriac noodles   its sauce with saffron                                                          |    |
| <b>GALLINELLA</b> <small>1.4.9.14.</small>                                                                            | 30 |
| Tub gurnard in sea snail broth   basil bread wafer                                                                    |    |
| <b>TIEPIDO DI MARE</b> <small>2.3.4.6.14.</small>                                                                     | 30 |
| ( OCTOPUS, SCALLOP, RED PRAWN*, SQUID, CLAM )                                                                         |    |
| A warm dish from the sea   green beans   lotus root chips                                                             |    |
| <b>FEGATO GRASSO D'ANATRA</b> <small>1.7.12.</small>                                                                  | 33 |
| Confit duck foie gras   caramelized apple   plums in cinnamon syrup   brioches toast                                  |    |
| <b>PETTO DI QUAGLIA</b> <small>1.3.5.6.7.9.</small>                                                                   | 29 |
| Honey lacquered quail breast   pumpkin flan   fried quail leg                                                         |    |

# FIRST COURSES

**RISOTTO CARNAROLI “DALLA PENTOLA AL PIATTO”** 2.4.7.9.14. 32 p.p.  
“From Pan to Plate” Carnaroli risotto served with little fish & shellfish\*  
( min. 2 people )

**LINGUINE CON MAZZANCOLLE** 1.2.4. 31  
Linguine pasta with prawns\* | lime zest | confit tomatoes | jalapeño |  
topped with bread crumbs

**FUSILLONE AI RICCI DI MARE** 1.4.14. 29  
Fusilloni pasta with sea urchins | puffed quinoa

**RISOTTO DI MARE “AL CONTRARIO”** 2.3.4.7.14. 29  
“Backward” seafood risotto

**RAVIOLO ALLA CARBONARA** 1.3.7. 28  
“Carbonara style” raviolo | Grana Padano DOP fondue |  
bio egg yolk 🍳 | guancia

**CAPPELLACCI DI PASTA FRESCA ALLE CASTAGNE** 1.3.7.9. 29  
Chestnut ravioli stuffed with venison | black chanterelle

# SECOND COURSES

**GRAND PLATEAU ROYAL** 2.3.7.9.10.12.14. 63  
STEAMED: prawns\* | lobster | King crab claws | scampi\* | whelks  
RAW: Speciale de Gillardeau oysters | sea truffles

**ASTICE** 2.7. 42  
Kataifi wrapped lobster | green curry | Beluga lentils |  
smoked eggplant tartare

**TONNO “ALLA ROSSINI”** 4.6. 40  
Tuna “Rossini style” | duck foie gras | black truffle

**ROMBO** 4.7. 38  
Pan seared turbot | carrot cream with passion fruit |  
stuffed zucchini flower | fish mayonnaise

**FRITTO MISTO** 1.2.4.7.14. 33  
( SCAMPI\*, PRAWNS\*, SQUIDS, SOLE FILLETS, VEGETABLES, PINEAPPLE )  
Deep fried fish | sweet & sour sauce

**FILETTO DI MANZO IRLANDESE** 🍀 **BIO** 1.6.7.9.12. 38  
Bio Irish beef fillet | pak choi with soy sauce |  
fried pimienta de padrón | potato chips

**PETTO D’ANATRA “CANETTE DE BARBARIE”** 1.7.9.12. 36  
Duck breast cooked in fig leaves | red Porto wine & spice sauce |  
roasted figs

# DESSERTS

MONT BLANC (4810 m.)<sup>3.7.8.</sup>

4% meringue | 8% tangerine | 10% chestnut

15

SFERA AL CIOCCOLATO<sup>55% EQUATORIAL VALRHONA 1.3.7.</sup>

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

15

VELO INVERNALE<sup>7.8.12.</sup>

Lime and coconut milk flavoured rice | banana roasted with rum

15

TARTELLETTA DI PERE WILLIAMS<sup>1.6.8.12.</sup>

Williams pear tartlet | pecan cremoso | Amatika white chocolate ganache

15

PAIN PERDU<sup>1.3.6.7.8.</sup>

Chocolate cremoso | warm blueberry sauce | vanilla ice-cream

15

DELIZIA CALDA ALLA MELA VERDE<sup>( 18' WAITING ) 1.3.7.8.</sup>

Hot green apple pie | Calvados chantilly cream | apple purée

15

# ICE-CREAMS AND SORBETS

HOMEMADE ICE-CREAMS

chocolate<sup>3.7.</sup> | pistachio<sup>3.5.7.8.</sup> | vanilla<sup>3.7.</sup> | coffee<sup>3.7.</sup> | yoghurt and yuzu<sup>7.</sup>

9

HOMEMADE SORBETS

pink grapefruit | lemon | pear and grappa | passion fruit | pomegranate and anise

8 | 12

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

# CHEESE

CHEESE SELECTION<sup>7.</sup>

Five fresh and aged cheeses

20

**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 integrifolia) 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](http://www.aquariva.it)