



Holiday Menus

2022



- LOCATIONS -



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- AQUARIVA CHRISTMAS 2022 -

Appetizers:

Grana Padano DOP chips | coffee powder | pumpkin seeds

Warm Bagòss cheese puffs

Carrot and ginger cake

Fish menu

Grilled Mediterranean scallops | warm smoked potatoes mousse |
cod tripe ragoût



Home-made caramelle pasta with scorpionfish filling |
artichokes and lesser tartare | scorpifish and turmeric broth



Seabass in green...
spinach | parsley | zucchini | oxalis

Meat menu

Brera cotechino cooked in rag | Beluga black lentils | spinach cream



Home-made bottoni pasta with baked duck filling |
foie gras sauce | toasted hazelnuts



Suckling calf fillet |
mashed Jerusalem artichokes and chips | cocoa jus | oxalis

Desserts:

Manjari 64% chocolate cake | orange paste | coffee | cinnamon

Home-made panettone and pandoro | Passito wine flavoured cream

85€ per person - DRINKS NOT INCLUDED

BABY MENU (under 12 y/o) - 35€ per person - DRINKS NOT INCLUDED

- AQUARIVA NEW YEAR'S EVE 2022 -

Appetizers:

Balik salmon | sour cream | caviar

Bread | butter | anchovy

Chickpeas and scorpionfish falafel

Starters:

Shrimps carpaccio "carbonara" style |
Bio egg yolks cream | Malabar pepper | guanciale

Red mullet cooked in zucchini flower | grilled eggplant tartare |
Taggiasche olives tapanede | basil flavoured oil

First course:

Home-made potato gnocchi | sea cicadas cream |
green broccoli cous-cous

Second course:

Steamed lobster with ginger and coriander | zucchini sauce |
confit tomatoes | bottarga

Desserts:

Yuzu semifreddo | pomegranade gelee | Matcha sponge cake

Small pastries and pralines

155€ per person - DRINKS NOT INCLUDED

205€ per person - included our wines (1 bottle every 2 guests)

- IL RIVALE / BBAY CHRISTMAS 2022 -

Taggiasche olives and spinach plum cake

Smoked trout and ginger mini blinis



Shrimp cocktail "modern" style

or

Capon terrine with vegetable giardiniera and "salsa verde"

or

Artichoke variation



Potato gnocchi with tangerine, cod tripe, spinach and crunchy bread with mullet bottarga

or

Agnoli pasta with meat filling in chicken broth

or

Vegetable lasagna with Bagòss cheese mousse



Turbot in a seeds crust, smoked potatoes pie and mixed sprouts

or

Rack of lamb in a crust with crunchy potatoes

or

Kale flan with Bitto cheese and potatoes mousse filling



Manjari 64% chocolate cake, orange paste, coffee and cinnamon



Home-made panettone and pandoro with Mascarpone cheese cream

80€ per person - DRINKS NOT INCLUDED

The price includes 3 courses + 2 desserts

BABY MENU (under 12 y/o) - 35€ per person - DRINKS NOT INCLUDED

- IL RIVALE / BBAY NEW YEAR'S EVE 2022 -

Appetizers:

Crab and avocado coupelles

Braised lettuce and hazelnuts rolls

Fish Menu

Herbs flavored scampi tartare, vegetables, anchovies mayonnaise and smoked caviar



Shellfish and crustaceans pan on cannellini beans cream and tangerine powder



Bottoni pasta with burrata cheese, garlic, oil, chili, shrimps and basil



Lobster medallion laquered with sake and ginger, celeriac and almonds



Yuzu semifreddo, pomegranade gelee and Matcha sponge cake



Home-made panettone and pandoro with Mascarpone cheese cream

Meat Menu

Beef tartare à la Niçoise



Chestnuts flan, poached egg and cocoa bean



Potatoes raviolo with cotechino filling, lentils broth, Parmigiano mousse and black truffle



Beef's cheek, cauliflower cream, crunchy polenta and Tawny Porto wine



Yuzu semifreddo, pomegranade gelee and Matcha sponge cake



Home-made panettone and pandoro with Mascarpone cheese cream

125€ per person - DRINKS NOT INCLUDED

155€ per person - included our wines (1 bottle every 2 guests)

- VELENO CHRISTMAS 2022 -

Welcome drink with appetizers:

Grilled polenta with cotechino

Mortadella "Favola" with vegetable giardiniera

Snails with parsley

Soused eel

First course:

Small casoncelli pasta filled with meat in capon broth

Second course:

Deboned capon
filled with bacon, chestnuts and black truffle

Dessert:

Pomegranate sorbet

Home-made bossolà and panettone with cream and chocolate

Christmas small pastries

80€ per person - DRINKS NOT INCLUDED

Info & Reservation: +39 030 6365984 - info@velenobrescia.it

- SPLENDIDO BRUNCH -

SUNDAY 1ST JANUARY 2022



Via Marconi 99 - 25080 Padenghe s/G (BS)



RICH BUFFET WITH SELECTION OF SWEET & SAVORY DISHES

€ 45

(DRINKS NOT INCLUDED)

INFO & RESERVATION:

+ 39 030 999 5800 - info@splendidobay.com

- DELIVERY / TAKE AWAY -



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RISTORANTE AQUARIVA

www.aquariva.it

030 9995814 - prenotazione@aquariva.it



IL RIVALE

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HONORÉ BAR PASTICCERIA

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KUOKI MULTIFOOD

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SPLENDIDO BAY RESORT

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SPA SPLENDIDO YOU

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BBAY RESTAURANT

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RISTORANTE VELENO

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