

AQUA  
RIVA

Ivan e Paolo Favalli

Executive Chef: Paolo Favalli  
Restaurant Manager: Gabriele Oberti

## 20 YEARS... THE FISH MENU

A tasty little starter



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



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



Tangerine sorbet



Roasted sea bass on a "bruschetta" |  
garden vegetable ratatouille | smoked mozzarella sauce 1.4.7.



Crunchy tulipe with red berries |  
mascarpone cheese cream 1.7.



Our petite pastry selection

€ 85 per person  
drinks not included

The menu is recommended for the whole table

## THE VEGETARIAN MENU DEDICATED TO TRUFFLE\*

A tasty little starter



Bio egg "Le Selvage" served in a cocotte | truffle 3.7.



100% durum wheat tagliolini pasta | truffle 1.7.



Champignon puff pastry |

Grana Padano fondue | pumpkin extract | truffle 1.7.



Mont Blanc (4810 m.)

4% meringue | 8% tangerine | 10% chestnut 3.7.



Our petite pastry selection

\* Tasting menu with black truffle € 70

Tasting menu with white truffle € 50

+ 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>	50
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>	28
Carpacci & tartare: red tuna   amberjack   sea bass   salmon	
<b>SCAMPO</b> <small>2.</small>	6 per pc.
Raw scampi* from North-East Atlantic Ocean (Scotland)	
<b>GAMBERO VIOLA</b> <small>2.</small>	6 per pc.
Raw violet shrimp* from Mazara del Vallo (Sicily)	
<b>OSTRICA</b> <small>10.12.14.</small>	7 per pc.
Kys Marine L'Etoile oyster range n°03	
<b>OSTRICA</b> <small>10.12.14.</small>	6 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.
"TRADITIONAL ROYAL CALVISIUS" CAVIAR FROM CALVISANO toasted bread   butter   potatoes 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   "Traditional Royal Calvisius" caviar   hazelnut flavored mayonnaise   Franciacorta Brut sauce	
<b>TIEPIDO DI MARE</b> <small>2.3.4.6.14.</small>	29
( OCTOPUS, SCALLOP, RED PRAWN*, SQUID, CLAM ) A warm dish from the sea   green beans   lotus root chips	
<b>WAFER DI SALMONE</b> <small>1.4.7.8.</small>	27
Norwegian bio salmon marinated with black pepper and juniper   sour cream   violet potatoes	
<b>FEGATO GRASSO D'ANATRA</b> <small>1.7.12.</small>	30
Confit duck foie gras   caramelized apple   plums in cinnamon syrup   brioche toast	
<b>LOMBETTO DI CONIGLIO</b> <small>7.9.</small>	25
Rabbit loin filled with aromatic herbs   soft potatoes   cooking juice   light Béarnaise sauce	

## FIRST COURSES

<b>RISOTTO DI MARE “AL CONTRARIO”</b> <small>2.3.4.7.14</small>	29
“Backwards” seafood risotto	
<b>FAGOTTELLI DI ASTICE</b> <small>1.2.3.4.7.</small>	32
Fagottelli parcels filled with lobster   coconut milk and mint broth	
<b>RISOTTO CARNAROLI “DALLA PENTOLA AL PIATTO”</b> <small>2.4.7.9.14.</small>	30 p.p.
“From Pan to Plate” Carnaroli risotto served with little fish & shellfish* ( min. 2 people )	
<b>LINGUINE CON MAZZANCOLLE</b> <small>1.2.4.</small>	29
Linguine pasta with shrimps*   lime zest   confit tomatoes   jalapeño   topped with bread crumbs	
<b>RAVIOLO ALLA CARBONARA</b> <small>1.3.7.</small>	26
Raviolo “Carbonara” style   black truffle   Bio egg yolk    Grana Padano DOP fondue   guanciale	

## SECOND COURSES

<b>GRAND PLATEAU ROYAL</b> <small>2.3.7.9.10.12.14.</small>	60
STEAMED: shrimps*   lobster   King crab claws   scampi*   whelks RAW: Speciale de Gillardeau oysters   sea truffles	
<b>IL BIANCO DEL ROMBO NELL’ORTO D’AUTUNNO.. ...</b> <small>4.7.</small>	38
Turbot fillet with fall vegetables   crispy red rice	
<b>FRITTO</b> <small>1.2.4.7.14.</small>	30
( SCAMPI*, SHRIMPS*, SQUIDS, SOLE FILLETS, VEGETABLES, PINEAPPLE ) Deep fried fish   sweet & sour sauce	
<b>GLACIER 51</b> <small>4.9.</small>	38
Glazier 51 toothfish   glazed celery   lime   green curry sauce	
<b>SOGLIOLA</b> <small>4.7.</small>	38
Sole meunière with black truffle   sweet and sour cabbage   Jerusalem artichoke purée	
<b>FILETTO DI MANZO IRLANDESE</b>  <b>BIO</b> <small>1.6.7.9.12.</small>	38
Bio Irish beef fillet   pak choi with soy sauce   fried pimiento de padrón   potato chips	
<b>LOMBATINA DI CAPRIOLO</b> <small>1.7.9.12.</small>	35
Roasted roe deer loin   pears cooked in red Porto wine	

## DESSERTS

**DELIZIA CALDA ALLA MELA VERDE** (18' WAITING) 1.3.7.8. 14  
Hot green apple pie | Calvados chantilly cream | apple purée

**MONT BLANC (4810 M.)** 7.8.11. 14  
4% meringue | 8% tangerine | 10% chestnut

**TULIPE CROCCANTE** 1.3.7. 14  
Crunchy tulipe | red berries | Mascarpone cheese cream

**MILLEFOGLIE** 1.3.7.8. 14  
Millefeuille | salted pistachio cream | raspberry sauce

**VIAGGIO A CUBA** 1.3.7. 14  
The trip to Cuba: bitter cocoa cake | chocolate ganache  
(Valrhona Equatorial 55%) | cohiba ice-cream | rum gelée | oabika sauce

## ICE-CREAMS AND SORBETS

**OUR ICE-CREAMS** 9  
chocolate 3.7. | pistachio 3.5.7.8. | hazelnut 3.5.7.8. | vanilla 3.7.

**OUR SORBETS** 8 | 12  
pineapple and peppermint | passion fruit | lemon | tangerine  
Made at the moment to be savored with a spoon or to drink with Vodka or Franciacorta wine

## CHEESE

**CHEESE SELECTION** 7. 18  
Five fresh and aged cheeses

## 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 (*Macadamiaternifolia*) 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.

## 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.

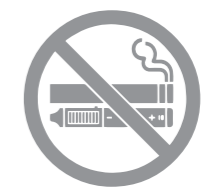
## USEFUL INFORMATION

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



Wifi: WiFi\_Aquariva  
Password: bevichampagne



Smoking is forbidden,  
including e-cigarettes.

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[www.aquariva.it](http://www.aquariva.it)