

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.



Petite pastry selection

€ 85 per person
drinks not included

The menu is recommended for the whole table

THE VEGETARIAN MENU DEDICATED TO MADRIGAL ARTICHOKE

A tasty little starter



Flower of artichoke hearts |
sauce with its toasted leaves | coriander



Artichoke stem soup |
Sardinian fregola | peppermint oil | chips 1.



Artichoke tarte tatin |
black truffle | Lugana sauce 1.3.7.8.



Passion fruit variation:
soft hearted mousse | sorbet | crumble 1.3.7.



Petite pastry selection

€ 70 per person
drinks not included

The menu is recommended for the whole table

RAW FISH


L'AQUARIO <small>2.3.4.6.7.8.12.14.</small>	50
The Aquarium: a raw fish selection expressed by our chef	
CARPACCI E TARTARE WITH EVO OIL & LEMON OR WITHOUT DRESSING <small>1.4.5.6.7.8.</small>	28
Carpacci & tartare: red tuna amberjack sea bass salmon	
SCAMPO <small>2.</small>	6 per pc.
Raw scampi* from North-East Atlantic Ocean (Scotland)	
GAMBERO VIOLA <small>2.</small>	6 per pc.
Raw violet shrimp* from Mazara del Vallo (Sicily)	
OSTRICA <small>10.12.14.</small>	7 per pc.
Kys Marine L'Etoile oyster range n°03	
OSTRICA <small>10.12.14.</small>	6 per pc.
Speciale de Gillardeau oyster range n°04	
CAVIALE DI STORIONE BIANCO <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

TERRINA DI PATATE <small>2.3.4.5.7.8.</small>	38
Potato terrine scampi* tartare "Traditional Royal Calvisius" caviar hazelnut flavored mayonnaise Franciacorta Brut sauce	
TIEPIDO DI MARE <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	
WAFER DI SALMONE <small>1.4.7.8.</small>	27
Norwegian bio salmon marinated with black pepper and juniper sour cream violet potatoes	
FEGATO GRASSO D'ANATRA <small>1.7.12.</small>	30
Confit duck foie gras caramelized apple plums in cinnamon syrup brioche toast	
LOMBETTO DI CONIGLIO <small>7.9.</small>	25
Rabbit loin filled with aromatic herbs soft potatoes cooking juice light Béarnaise sauce	

FIRST COURSES

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

SECOND COURSES

GRAND PLATEAU ROYAL <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	
IL BIANCO DEL ROMBO NELL’ORTO D’AUTUNNO.. ... <small>4.7.</small>	38
Turbot fillet with fall vegetables crispy red rice	
FRITTO <small>1.2.4.7.14.</small>	30
(SCAMPI*, SHRIMPS*, SQUIDS, SOLE FILLETS, VEGETABLES, PINEAPPLE) Deep fried fish sweet & sour sauce	
GLACIER 51 <small>4.9.</small>	38
Glazier 51 toothfish glazed celery lime green curry sauce	
SOGLIOLA <small>4.7.</small>	38
Sole meunière with black truffle sweet and sour cabbage Jerusalem artichoke purée	
FILETTO DI MANZO IRLANDESE  BIO <small>1.6.7.9.12.</small>	38
Bio Irish beef fillet pak choi with soy sauce fried pimiento de padrón potato chips	
LOMBATINA DI CAPRIOLO <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.

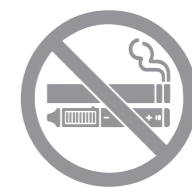
USEFUL INFORMATION

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