

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.



Green apple and celery sorbet 9.



Deep fried fish with sweet & sour sauce:
scampi*, shrimps*, squids, sole fillets, vegetables, pineapple 1.2.4.7.14.



Lemon angel food cake |
fresh fruit gel | Garda lemon sauce 1.3.7.



Petite pastry selection

€ 85 per person
drinks not included

The menu is recommended for the whole table

THE VEGETARIAN MENU DEDICATED TO THE ASPARAGUS

A tasty little starter



Steamed white asparagus from Bassano |
crock egg | barbecued cardoncelli mushroom cream 13.8.



Barley soup creamed with wild asparagus |
Bagòss cheese sauce | morel ragoût 9.



Green asparagus glazed with black truffle |
warm Parmesan cheese zabaglione 7.



100% Passion fruit:
vanilla mousse | passion fruit heart | sorbet | gel 17.



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 <small>WITH EVO OIL & LEMON OR WITHOUT DRESSING</small> <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 2.3.4.5.7.8. 38

Potato terrine | scampi* tartare | “Traditional Royal Calvisius” caviar | hazelnut flavored mayonnaise | Franciacorta Brut sauce

ROLL DI ASTICE E ZUCCHINE 2.3.8. 38

Lobster and zucchini roll | pineapple chutney | Green Zebra tomato vinaigrette

TATAKI DI TONNO ROSSO 4.6.11. 30

Red tuna tataki | chickpeas chips | BBQ sauce | fresh sprouts

TIEPIDO DI MARE 2.3.4.6.14. 29

(OCTOPUS, SCALLOP, RED PRAWN*, SQUID, CLAM)

A warm dish from the sea | green beans | lotus root chips

FEGATO GRASSO D'ANATRA 1.7.12. 30

Confit duck foie gras | caramelized apple | plums in cinnamon syrup | brioches toast

ANIMELLE DI VITELLO 7. 25

Veal sweetbreads lacquered with acacia honey | black truffle | sautéed pioppini mushrooms | Rosa Camuna cheese mousse

FIRST COURSES

GNOCCHETTI DI PATATE 1.3.4.14. 35

Potato gnocchi | clams cream | fresh "Tradition Royal Calvisius" caviar | lovage oil

RISOTTO CARNAROLI "DALLA PENTOLA AL PIATTO" 2.4.7.9.14. 30 p.p.

"From Pan to Plate" Carnaroli risotto served with little fish & shellfish*
(min. 2 people)

PASSATELLI IN BRODETTO DI PESCE BIANCO 1.3.4.9.14. 30

(JOHN DORY, SCORPIONFISH, TURBOT, SEA TRUFFLES)

Passatelli pasta | white fish broth | lemongrass oil

LINGUINE CON MAZZANCOLLE 1.2.4. 29

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

BOTTONI DI PASTA FRESCA RIPIENI DI ANATRA 1.38.9. 28

Home made pasta stuffed with duck | foie gras sauce | toasted hazelnuts

SECOND COURSES

GRAND PLATEAU ROYAL 2.3.7.9.10.12.14. 60

STEAMED: shrimps* | lobster | King crab claws | scampi* | whelks

RAW: Speciale de Gillardeau oysters | sea truffles

PEZZOGNA SELVAGGIA 4.9. 38

Roasted blackspot seabream | candied tomatoes | baked potatoes |
taggiasche olives | its sauce whipped with Extra Virgin olive oil

GLACIER 51 4.9. 38

Glazier 51 toothfish | glazed celery | lime gel | spinach | green curry sauce

TOAST DI TRIGLIA 1.4.9. 35

Red mullet toast | small vegetables marinated with lemon zest |
'nduja reduction

CALAMARETTI CACCIAROLI 1.7.14. 35

Stuffed baby squids | tomato | basil | mozzarella cheese

FILETTO DI MANZO IRLANDESE  **BIO** 1.6.7.9.12. 38

Bio Irish beef fillet | pak choi with soy sauce |
fried pimiento de padrón | potato chips

CAPRETTO DA LATTE 7. 35

Baked suckling calf | rosemary flowers | Ratte potato purée

DESSERTS

MERINGATA DI FRAGOLE E BASILICO ^{3.} 25
Strawberry and basil meringue pie (for 2 people - to share)

IL PARADISO... ^{1.3.7.} 14
Lemon angel food cake | fresh fruit gel | Garda lemon sauce

100% PASSION FRUIT ^{1.7.} 14
Vanilla mousse | passion fruit heart | sorbet | gel

PARIS BREST AL PISTACCHIO SALATO ^{1.3.7.8.} 14
Salted pistachio Paris Brest



BLACK ESPRESSO ^{1.3.7.} 14
Equatorial chocolate 55% caviar | iced coffee cream

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

ICE-CREAMS AND SORBETS

OUR ICE-CREAMS

9

chocolate 3.7. | pistachio 3.5.7.8. | hazelnut 3.5.7.8. | vanilla 3.7. | coffee 3.7.

OUR SORBETS

8 | 12

cherry and thyme | Campari and orange 12. | strawberry | passion fruit |
green apple and celery 9.

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.

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.

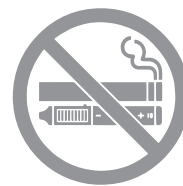
By clicking in the products of your interest, you'll be able to find it's technical description and provenance.

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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