

# AQUA RIVA

Ivan e Paolo Favalli



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.



Grilled cuttlefish | its tentacles sauce | guanciale chips |  
salad with Modena traditional balsamic vinegar 4.7.12.14.



Strawberries from our garden | frozen yogurt cream |  
rhubarb | rocket salad fresh broth 7.



Petit pastry selection 1.3.7.8.

€ 85 per person  
drinks not included

The menu is recommended for the whole table

THE VEGETARIAN MENU  
DEDICATED TO PORCINI MUSHROOMS

A tasty little starter



Porcini mushrooms  
roasted in chestnut leaves



Crepe roll | porcini mushrooms |  
Bagòss cheese | black truffle 1.3.7.



Porcino mushroom “Wellington style” 1.3.7.



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



Petit pastry selection 1.3.7.8.

€ 70 per person  
drinks not included

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.
"TRADITION ROYAL CALVISIUS" CAVIAR OF WHITE STURGEON 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   “Tradition Royal Calvisius” caviar   hazelnut flavored mayonnaise   Franciacorta Brut sauce	
<b>ROLL DI ASTICE E ZUCCHINE</b> <small>2.3.8.</small>	38
Lobster and zucchini roll   pineapple chutney   Green Zebra tomato vinaigrette	
<b>TATAKI DI TONNO ROSSO</b> <small>4.6.11.</small>	30
Red tuna tataki   chickpeas chips   BBQ sauce   fresh sprouts	
<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>FEGATO GRASSO D'ANATRA</b> <small>1.7.12.</small>	30
Confit duck foie gras   caramelized apple   plums in cinnamon syrup   brioches toast	
<b>LOMBETTO DI CONIGLIO</b> <small>7.9.</small>	27
Rabbit loin stuffed with porcini mushrooms   potato wafer   nori seaweed	

# FIRST COURSES

**GNOCCHETTI DI PATATE** 1.3.4.14. 35  
Potato gnocchi | clams cream | “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 )

**SPAGHETTINO FREDDO** 1.2.4.8. 32  
Cold spaghetti | Cantabrian anchovies | red prawns\* carpaccio | pistachio pesto

**LINGUINE CON MAZZANCOLLE** 1.2.4. 29  
Linguine pasta with shrimps\* | lime zest | confit tomatoes | jalapeño | topped with bread crumbs

**RAVIOLI DI PASTA FRESCA** 1.3.7.9. 28  
Home made ravioli stuffed with cacio cheese and hare | chicken chips

# 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

**ROMBO** 4.7. 38  
Turbot cooked on the bone | candied tomatoes | baked potatoes | Taggiasche olives | its sauce whipped with EVO oil

**GLACIER 51** 4.9. 38  
Glazier 51 toothfish | glazed celery | lime gel | spinach | green curry sauce

**FRITTO MISTO** 1.2.4.7.14. 32  
( SCAMPI\*, PRAWNS\*, SQUIDS, SOLE FILLETS, VEGETABLES, PINEAPPLE )  
Deep fries fish | sweet & sour sauce

**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

**CARRÉ DI AGNELLO** 1.3.6.7.9.10. 35  
Roasted rack of lamb | ancient Roman mustard | eggplant parmigiana

# DESSERTS

**FRAGOLE DELL'ORTO** <sup>7.</sup> 15

strawberries from our garden | frozen yogurt cream | rhubarb |  
rocket salad fresh broth

**COCCO BELLOOOOO** <sup>1.3.7.</sup> 15

chocolate and passion fruit ice-cream | coconut sponge cake and mousse

**ANANAS CARAMELLATO** <sup>1.7.</sup> 15

caramelized pineapple | vanilla | green cardamom | lime gel |  
croissant wafer

**100% PASSION FRUIT** <sup>1.7.</sup> 15

vanilla mousse | passion fruit heart | sorbet | gel

**RELIGIEUSE** <sup>1.3.7.8.</sup> 15

choux pastry | salted caramel namelaka

**BLACK ESPRESSO** <sup>1.3.7.</sup> 15

Equatorial chocolate 55% caviar | iced coffe cream

**LA DELIZIA CALDA ALLA MELA VERDE** ( 18' WAITING ) <sup>1.3.7.8.</sup> 15

hot green apple pie | Calvados chantilly cream | apple purée

# ICE-CREAMS AND SORBETS

**OUR ICE-CREAMS** 9

chocolate <sup>3.7.</sup> | pistachio <sup>3.5.7.8.</sup> | hazelnut <sup>3.5.7.8.</sup> | vanilla <sup>3.7.</sup> | coffee <sup>3.7.</sup>

**OUR SORBETS** 8 | 12

cherry and thyme | lemon | strawberry | passion fruit |  
green apple and celery <sup>9.</sup>

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

# CHEESE

**CHEESE SELECTION** <sup>7.</sup> 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 (*Macadamia ternifolia*) 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.

AQUA  
RIVA

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