

AQUA RIVA

Ivan e Paolo Favalli



20 YEARS... THE FISH MENU

Welcome snack



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



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



Pink grapefruit sorbet



Sea bream | black and white grapes |
grilled endive with thyme | its sauce with champagne 4.9.



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



Petit pastry selection 1.3.7.8.

€ 90 per person
drinks not included

The menu is recommended for the whole table

THE VEGETARIAN MENU DEDICATED TO TRUFFLE*

Welcome snack



“Le Selvagge” bio egg served in the cocotte | truffle 3.7.



100% durum wheat tagliolini pasta | truffle 1.7.



Truffle and vanilla rocher 1.3.7.



Truffle and amaretti tarte tatin |
burnt onion sauce | peanut butter 1.3.5.7.8.



Mont Blanc (4810 m.)
4% meringue | 8% tangerine | 10% chestnut 3.7.8.



Petit pastry selection 1.3.7.8.

* Tasting menu with black truffle € 75

Tasting menu with white truffle € 55

+ 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

L'AQUARIO <small>2.3.4.6.7.8.12.14.</small>	53
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>	30
Carpacci & tartare: red tuna amberjack sea bass salmon	
SCAMPO <small>2.</small>	6,5 per pc.
Raw scampi* from North-East Atlantic Ocean (Scotland)	
GAMBERO VIOLA <small>2.</small>	6,5 per pc.
Raw violet shrimp* from Mazara del Vallo (Sicily)	
OSTRICA <small>10.12.14.</small>	7,5 per pc.
Kys Marine L'Etoile oyster range n°03	
OSTRICA <small>10.12.14.</small>	6,5 per pc.
Speciale de Gillardeau oyster range n°04	
CAVIALE DI STORIONE BIANCO <small>1.3.4.7.</small>	2,5 per gr.
"TRADITION ROYAL CALVISIUS" CAVIAR OF WHITE STURGEON FROM CALVISANO toasted bread butter potato 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 "Tradition Royal Calvisius" caviar hazelnut mayonnaise Franciacorta Brut sauce	
TRIGLIA <small>4.9.</small>	30
Baked red mullet celeriac noodles its sauce with saffron	
GALLINELLA <small>1.4.9.14.</small>	30
Tub gurnard in sea snail broth basil bread wafer	
TIEPIDO DI MARE <small>2.3.4.6.14.</small>	30
(OCTOPUS, SCALLOP, RED PRAWN*, SQUID, CLAM) A warm dish from the sea green beans lotus root chips	
FEGATO GRASSO D'ANATRA <small>1.7.12.</small>	33
Confit duck foie gras caramelized apple plums in cinnamon syrup brioche toast	
PETTO DI QUAGLIA <small>1.3.5.6.7.9.</small>	29
Honey lacquered quail breast pumpkin flan fried quail leg	

FIRST COURSES

RISOTTO CARNAROLI “DALLA PENTOLA AL PIATTO” 2.4.7.9.14. 32 p.p.

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

LINGUINE CON MAZZANCOLLE 1.2.4. 31

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

FUSILLONE AI RICCI DI MARE 1.4.14. 29

Fusilloni pasta with sea urchins | puffed quinoa

RISOTTO DI MARE “AL CONTRARIO” 2.3.4.7.14. 29

“Backward” seafood risotto

RAVIOLO ALLA CARBONARA 1.3.7. 28

“Carbonara style” raviolo | Grana Padano DOP fondue |
bio egg yolk  | guanciale

CAPPELLACCI DI PASTA FRESCA ALLE CASTAGNE 1.3.7.9. 29

Chestnut ravioli stuffed with venison | black chanterelle

SECOND COURSES

GRAND PLATEAU ROYAL 2.3.7.9.10.12.14. 63

STEAMED: prawns* | lobster | King crab claws | scampi* | whelks
RAW: Speciale de Gillardeau oysters | sea truffles

ASTICE 2.7. 42

Kataifi wrapped lobster | green curry | Beluga lentils |
smoked eggplant tartare

TONNO “ALLA ROSSINI” 4.6. 40

Tuna “Rossini style” | duck foie gras | black truffle

ROMBO 4.7. 38

Pan seared turbot | carrot cream with passion fruit |
stuffed zucchini flower | fish mayonnaise

FRITTO MISTO 1.2.4.7.14. 33

(SCAMPI*, PRAWNS*, SQUIDS, SOLE FILLETS, VEGETABLES, PINEAPPLE)
Deep fried fish | sweet & sour sauce

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

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

PETTO D’ANATRA “CANETTE DE BARBARIE” 1.7.9.12. 36

Duck breast cooked in fig leaves | red Porto wine & spice sauce |
roasted figs

DESSERTS

MONT BLANC (4810 m.) 3.7.8. 15
4% meringue | 8% tangerine | 10% chestnut

SFERA AL CIOCCOLATO 55% EQUATORIAL VALRHONA 1.3.7. 15
Chocolate sphere | soft chocolate heart | vanilla ice-cream |
warm cocoa sauce

LATTE E MIELE 7. 15
Chamomile honey ice-cream | honey pannacotta | milk flakes |
dehydrated milk froth

TARTELLETTA DI PERE WILLIAMS 1.6.8.12. 15
Williams pear tartlet | pecan cremoso | Amatika white chocolate ganache

SEMIFREDDO AL PISTACCHIO DI SICILIA 1.3.7.8. 15
Sicilian pistachio parfait | bread crust with sugar | raspberries

DELIZIA CALDA ALLA MELA VERDE (18' WAITING) 1.3.7.8. 15
Hot green apple pie | Calvados chantilly cream | apple purée

ICE-CREAMS AND SORBETS

HOMEMADE ICE-CREAMS 9
chocolate 3.7. | pistachio 3.5.7.8. | vanilla 3.7. | coffee 3.7. | yoghurt and yuzu 7.

HOMEMADE SORBETS 8 | 12
pink grapefruit | lemon | pear and grappa | passion fruit |
pomegranate and anise

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

CHEESE

CHEESE SELECTION 7. 20
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.

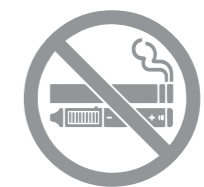
USEFUL INFORMATION

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