

A photograph of a restaurant interior. The room features several round tables covered with white tablecloths, each set with white plates, silverware, and wine glasses. Dark grey chairs are arranged around the tables. In the background, a wall is decorated with a grid of small, framed pictures. A large green plant is visible in the foreground on the left. The overall atmosphere is clean and modern.

AQUA
RIVA

20 YEARS... THE FISH MENU

Welcome snack



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



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



Pink grapefruit sorbet



Wild sea bass roll with butter, lemon and parsley |
broad beans | chickpeas | Bouchot mussels 1.4.7.9.14.



Red berries sensation:
strawberry sorbet | blueberry juice | raspberry gel |
mascarpone cheese cream | crunchy wafer 1.3.7.8.



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 ARTICHOKE

Welcome snack



Raw artichoke salad |

Grana Padano warm mousse | balsamic vinegar flakes 1.3.7.12.



Barley risotto creamed with bagòss cheese |
artichoke cream | chanterelle ragoût 1.7.9.



Lemon sorbet



Fried artichoke |

red port reduction | mint | Roman pecorino sauce 7.9.



Williams pear tartlet |

pecan cremoso | Amatika white chocolate ganache 1.6.8.12.



Petit pastry selection 1.3.7.8.

€ 70 per person
drinks not included

The menu is recommended for the whole table

RAW FISH

L'AQUARIO ^{2,3,4,6,7,8,12,14.} 53

The Aquarium: a raw fish selection expressed by our chef

CARPACCI E TARTARE WITH EVO OIL & LEMON OR WITHOUT DRESSING ^{1,4,5,6,7,8.} 30

Carpacci & tartare: red tuna | amberjack | sea bass | salmon

SCAMPO ^{2.} 6,5 per pc.

Raw scampi* from North-East Atlantic Ocean (Scotland)

GAMBERO VIOLA ^{2.} 6,5 per pc.

Raw violet shrimp* from Mazara del Vallo (Sicily)

OSTRICA ^{10,12,14.} 7,5 per pc.

Kys Marine L'Etoile oyster range n°03

OSTRICA ^{10,12,14.} 6,5 per pc.

Speciale de Gillardeau oyster range n°04

CAVIALE DI STORIONE BIANCO ^{1,3,4,7.} 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

FILETTI DI SOGLIOLA ^{4,9,14.} 28

Sole fillets cooked in clam broth | green broccoli | light bagna cauda | orange vinegar sauce

TERRINA DI PATATE ^{2,3,4,5,7,8.} 38

Potato terrine | scampi* tartare | "Tradition Royal Calvisius" caviar | hazelnut mayonnaise | Franciacorta Brut sauce

SEPIE E PISELLI ^{3,4,5,6,7,14.} 28

Grilled cuttlefish | pea flan | cuttlefish mayonnaise and black wafer | long pepper meringue

TIEPIDO DI MARE ^{2,3,4,6,14.} 30

(OCTOPUS, SCALLOP, PRAWN*, SQUID, CLAMS)

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

SCALOPPA DI FOIE GRAS D'ANATRA ARROSTO ^{1,3,7.} 35

Roasted duck foie gras | wild berries flambée | toasted panettone

PETTO DI FARAONA ^{1,3.} 29

Guinea fowl breast stuffed with cardoncelli mushrooms | spinach | Williams potato | its jus with aromatic herbs

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 fishes & shellfish*
(min. 2 people)

CALAMARATA ALL’ASTICE 1.2. 35

Calamarata pasta with lobster | buffalo stracciatella cheese | basil caviar

LINGUINE CON MAZZANCOLLE 1.2.4. 30

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

ZUPPETTA DI PICCOLI PESCI E CROSTACEI IN UN RAVIOLO 1.2.3.4.7.9.14. 28

Raviolo stuffed with little fishes and shellfish* soup

GNOCCHETTI DI PATATE 1.3.14. 35

Potato gnocchi | clams | “Tradition Royal Calvisius” caviar | lovage oil

TORTELLO ALLA GENOVESE 1.3.7.9. 25

Raviolo “Genoese style” stuffed with braised beef | Cannara onions | veal jus | Castelmagno cheese mousse

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

RANA PESCATRICE “COME UNA PORCHETTA” 1.4.7.8. 35

Monkfish “like a porchetta” | stuffed zucchini | dill and bergamot sour cream

TONNO “ALLA ROSSINI” 4.6. 40

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

ROMBO COTTO INTERO SULLA LISCA 4.7.9. 35 p.p.

Whole turbot cooked on the bone | roasted potatoes | confit cherry tomatoes | capers | Taggiasche olives
(min. 2 people)

IL FRITTO 1.2.4.7.14. 33

(SCAMPI*, PRAWNS*, SQUIDS, SOLE FILLETS, VEGETABLES, PINEAPPLE)

Deep fried fish | sweet & sour sauce

FILETTO DI MANZO 1.6.7.9.12. 38

Beef fillet | pak choi with soy sauce | fried pimiento de padrón | potato chips

SPALLINA D’AGNELLO COTTA AL ROSA 1.7. 30

Lamb shoulder | soft leek | chervil breadcrumbs | lamb jus

DESSERTS

SBRISOLONA MANTOVANA 1.3.4.5.7.8. 18

Mantua sbrisolona cake | eggnog ice-cream | passion fruit cream |
"Tradition Royal Calvisius" caviar

SFERA AL CIOCCOLATO 55% EQUATORIAL VALRHONA 1.3.7. 15

Chocolate sphere | soft chocolate heart | vanilla ice-cream |
warm cocoa sauce

SENSAZIONE AI FRUTTI ROSSI 1.3.7.8. 15

strawberry sorbet | blueberry juice | raspberry gel |
mascarpone cheese cream | crunchy wafer

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 | raspberry carpaccio

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. | hazelnut 3.5.7.8. | vanilla 3.7. | coffee 3.7.

HOMEMADE SORBETS 8 | 12

pink grapefruit | lemon | passion fruit | strawberry

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.

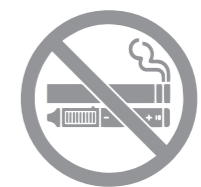
USEFUL INFORMATION

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