

A photograph of a restaurant interior with several tables set with white tablecloths, glassware, and silverware. The background features a wall with a grid of small framed pictures. A large green plant is in the foreground on the left. The logo "AQUA RIVA" is centered in a white rounded rectangle.

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.



Peach and basil sorbet



Wild sea bass roll with butter, lemon and parsley |
chickpea cream | Bouchot mussels | rosemary 1,3,4,9,14.



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

VEGETARIAN MENU DEDICATED TO PORCINI MUSHROOMS

A tasty little starter



Grilled polenta from Bedizzole |
sautéed porcini | Parmesan cheese mousse |
mushroom stock 3,7,9.



Crepe roll stuffed with porcini and bagòss cheese |
black truffle 1,3,7,12.



Herb sorbet



Porcino mushroom “Wellington style” 1,3,7.



Apricot tartlet |
pecan cremoso | Amatika white chocolate ganache 1,6,8,12.



Petit pastry selection 1,3,7,8.

€ 78 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

ROLL DI ASTICE E ZUCCHINE 2.3.	€ 32
Lobster and zucchini roll pineapple chutney Green Zebra tomato vinaigrette	
TERRINA DI PATATE 2.3.4.5.7.8.	€ 38
Potato terrine scampi* tartare "Tradition Royal Calvisius" caviar hazelnut mayonnaise Franciacorta Brut sauce	
SEPPIE E PISELLI 3.4.5.6.7.14.	€ 28
Grilled cuttlefish pea flan cuttlefish mayonnaise 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	
FOIE GRAS D'ANATRA 1.7.12.	€ 30
Confit duck foie gras caramelized apple plums in cinnamon syrup brioches toast	
SPECK DI ANGUS 1.7.12.	€ 26
Slightly smoked Angus speck warm bruschetta with tomato, burrata cheese and basil	

DESSERTS

BLACK ESPRESSO

1.3.7.

€ 15

Cocoa shortbread tartlet | Valrhona Equatorial 55% chocolate caviar | coffee iced cream

COCCO BELLOOOOO

1.3.7.

€ 15

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

SENSAZIONE AI FRUTTI ROSSI

1.3.7.8.

€ 15

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

TARTELLETTA DI ALBICOCCHIE

1.6.8.12.

€ 15

Apricot tartlet | pecan cremoso | Amatika white chocolate ganache

MERENDA ESTIVA

1.3.7.8.

€ 15

peach in syrup | yoghurt ice cream | white almond biscuit

DELIZIA CALDA ALLA MELA VERDE

(18' WAITING) 1.3.7.8.

€ 15

Warm green apple pie | Calvados chantilly cream | apple purée

ICE-CREAMS AND SORBETS

HOMEMADE ICE-CREAMS

€ 9

chocolate 3.7. | pistachio 3.7.8. | vanilla 3.7. | coffee 3.7.

HOMEMADE SORBETS

€ 8 | 12

peach and basil | lemon | passion fruit | strawberry | aromatic herbs

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

Cover charge € 8

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.



www.aquariva.it