



## 20 YEARS... THE FISH MENU

Welcome snack



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



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



Aromatic herbs sorbet



Turbot bruschetta |  
vegetable ratatouille | smoked mozzarella sauce 1.4.7.



Crunchy tulip with strawberries |  
mascarpone cheese cream | strawberry sorbet | strawberry coulis 1.3.7.



Sweet treats 1.3.7.8.

€ 95 per person  
drinks not included

The menu is recommended for the whole table

## VEGETARIAN TASTING DEDICATED TO ASPARAGUS

Welcome snack



Crock egg | white and green asparagus |  
shiitake mushrooms cream 1.3.5.



Lasagna with nettles and asparagus |  
saffron pistil sauce 1.3.5.7.



Asparagus au gratin with turmeric |  
Zabaione with Parmigiano Reggiano and black truffle 1.3.7.9.12.



Roasted Victoria pineapple |  
lime dressing | green cardamom sorbet 1.3.7.



Sweet treats 1.3.7.8.

€ 78 per person  
drinks not included

The menu is recommended for the whole table

# RAW FISH

**L'AQUARIO** <sup>2.3.4.6.7.8.12.14.</sup> € 55

The Aquarium: a raw fish selection expressed by our chef

**CARPACCI E TARTARE** WITH EVO OIL & LEMON OR WITHOUT DRESSING <sup>1.4.5.6.7.8.</sup> € 32

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

**SCAMPO\*** <sup>2.</sup> € 7 per pc.

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

**GAMBERO VIOLA\*** <sup>2.</sup> € 7 per pc.

Raw violet shrimp\* from Mazara del Vallo (Sicily)

**OSTRICA** <sup>10.12.14.</sup> € 7,5 per pc.

Kys Marine L'Etoile oyster range n°03

**OSTRICA** <sup>10.12.14.</sup> € 6,5 per pc.

Spéciale Gillardeau oyster range n°04

**CAVIALE DI STORIONE BIANCO** <sup>1.3.4.7.</sup> € 3 per gr.

"CALVISIUS TRADITION ROYAL" 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** <sup>2.3.4.5.7.8.</sup> € 39

Potato terrine | scampi\* tartare | "Calvisius Tradition Royal" caviar | hazelnut mayonnaise | Franciacorta Pas Dosé sauce

**TIEPIDO DI MARE** <sup>2.3.4.5.6.14.</sup> € 32

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

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

**GRANCEOLA ALL'OLIO E LIMONE** <sup>2.6.</sup> € 35

Spider crab with oil and lemon dressing | fennel | edamame

**CALAMARO RIPIENO DI ZUCCHINE TROMBETTA** <sup>4.12.14.</sup> € 28

Squid stuffed with tromboncino squash | its steamed flower | cuttlefish ink cream

**FOIE GRAS D'ANATRA CONFIT** <sup>1.7.12.</sup> € 34

Confit duck foie gras | caramelised apple | plums in cinnamon syrup | toasted brioche bread

**QUAGLIA SPLASH LACCATA AL MIELE D'ACACIA** <sup>3.6.</sup> € 28

Honey glazed quail | pea and mint purée | agretti with marinated egg yolk

## FIRST COURSES

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

“From Pot to Plate” Carnaroli risotto served with little fishes & shellfish\*  
(min. 2 people)

**FAGOTTELLI RIPIENI DI IMPEPATA DI COZZE** 1.3.4.9.14. € 30

Ravioli stuffed with peppered mussels | reduced tomato broth |  
crusco pepper

**ORECCHIETTE DI GRANO ARSO ALLE CIME DI RAPA** 1.4.9. € 28

Orecchiette pasta with turnip greens | Cantabrian anchovies |  
tuna bottarga

**TAGLIOLINI AI RICCI DI MARE** 1.3.7.9.14. € 36

Tagliolini pasta with sea urchins | black garlic cream |  
Apulian burrata cheese

**RISONE MANTECATO AL BAGÒSS** 1.3.7. € 26

Risone pasta with Bagòss cheese | braised oxtail |  
chopped lemon zest and mint

## MAIN COURSES

**GRAND PLATEAU ROYAL** 2.3.7.9.10.12.14. € 75

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

**SOGLIOLA ALLA MUGNAIA** 1.4.7.9.12. € 36

Sole meunière | citrus variation  
kumquat, pink grapefruit, orange, citron, lemon

**TRANCIO DI GALLINELLA SELVAGGIA COTTA SULLA PELLE** 4.7.9. € 32

Wild gurnard cooked on the skin | spinach with ginger | lime gel |  
green curry sauce

**CICALA DI MARE AL VAPORE** 2.7.9. € 38

Steamed slipper lobster\* | warm potato mousse | tomato concasse |  
red onion | glazed celery

**CROCCANTE DI ORATA E SCAMPI** 1.2.3.4.8. € 38

Crunchy sea bream and scampi\* | Romaine lettuce heart |  
white almond cream | passion fruit mayonnaise

**FILETTO DI VITELLO MORNAY IN Crosta DI GRISSINI** 1.3.7.9. € 38

Veal fillet Mornay in breadstick crust | green asparagus |  
sour cream with chives

**SPALLINA DI AGNELLO ALLE ERBE AROMATICHE** 7.9. € 32

Lamb shoulder with aromatic herbs | grilled cardoncelli mushrooms |  
sweet and sour blueberries

## DESSERTS

**LEMON TART** 1.3.7.8. € 15

Hazelnut streusel | lemon cream | Italian meringue

**TULIPE CROCCANTE ALLA FRAGOLA** 1.3.7. € 15

Crunchy wafer tulip with strawberries | mascarpone cream | strawberry sorbet | strawberry coulis

**ANANAS VICTORIA ARROSTITO** 1.3.7. € 15

Roasted Victoria pineapple | lime dressing | green cardamom sorbet

**DELIZIA CALDA DI MELA** (18' WAITING) 1.3.7.8. € 15

Warm apple pie | Calvados chantilly cream | apple purée

**SFERA AL CIOCCOLATO** 55% EQUATORIAL VALRHONA 1.3.7. € 15

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

**VIAGGIO A CUBA** 1.3.7. € 15

Bitter cocoa cake | 75% Guanaja chocolate ganache | Cohiba tobacco leaf smoked ice-cream | rum jelly | Oabika sauce

## ICE-CREAMS AND SORBETS

**ICE-CREAMS** € 10

chocolate 3.7. | vanilla 3.7. | pistachio 3.7.8.

**SORBETS** € 10 | 14

Lemon | passion fruit | pink grapefruit | strawberry

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

## CHEESE

**CHEESE SELECTION** 7. € 23

fresh and aged

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 (*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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RIVA

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