

AQUA RIVA

Ivan e Paolo Favalli

EN

Executive Chef: Mirco Bosio

Restaurant Manager: Gabriele Oberti

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



Deep fried fish
(scampi*, prawns*, squids, sole fillets, vegetables, pineapple)
served with sweet and sour dipping sauce 1.2.4.7.14.



Traditional Italian rose cake | light Amaretto cream 1.3.7.8.



Sweet treats 1.3.7.8.

€ 95 per person
drinks not included

The menu is recommended for the whole table

VEGETARIAN TASTING
DEDICATED TO PORCINI MUSHROOM

Welcome snack



Variation of porcini mushrooms (raw | grilled | sautéed | breaded)
on grilled “Biancoperla” polenta 1.3.7.9.



Grilled ricotta gnocchi | rosemary roasted potato cream |
parsley sauce | porcini mushroom ragoût 3.7.9.12.



Roasted porcini mushroom | slow-cooked egg |
spinach | savoury cocoa crumble 1.3.7.



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



Sweet treats 1.3.7.8.

€ 85 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. € 55

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. € 32

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

SCAMPO* 2. € 7 per pc.

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

GAMBERO VIOLA* 2. € 7 per pc.

Raw violet prawn* 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.

Spéciale Gillardeau oyster range n°04

CAVIALE DI STORIONE BIANCO 1.3.4.7. € 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 2.3.4.5.7.8. € 40

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

TIEPIDO DI MARE 2.3.4.5.6.14. € 33
(OCTOPUS, SCALLOP, PRAWN*, SQUID, CLAMS)

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

GRANCEOLA ALL’OLIO E LIMONE 2.6.7. € 36

Spider crab with oil and lemon dressing | fennel | edamame

TATAKI DI TONNO 1.3.4.5.6.7.11.12.14. € 36

Tuna tataki | BBQ sauce | fresh sprouts | sesame tuile

FOIE GRAS D’ANATRA CONFIT 1.7.12. € 35

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

LOMBETTO DI CONIGLIO ALLE ERBETTE SPONTANEE IN OLIOCOTTURA 1.3.7.9.12. € 32

Oil-poached rabbit loin with wild herbs | Piquillo pepper | glazed baby carrots

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

SPAGHETTINO FREDDO 1.2.4.8.14. € 32
Cold spaghetti | violet prawn* carpaccio | Cantabrian anchovies |
baby cuttlefish | pistachio pesto | ginger

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 | snow peas
kumquat, pink grapefruit, orange, citron, lemon

POLPO ALLA PLANCHA 1.4.7.12.14. € 38
Grilled octopus | Tuscan bread salad “Panzanella” | roasted pepper cream

ASTICE AL VAPORE 2.7.9. € 38
Steamed lobster* | warm potato foam | tomato concassé |
red onion | fried celery

CROCCANTE DI ORATA E SCAMPI FRITTI 1.2.3.4.6.7.8. € 38
Deep fried sea bream and scampi* | crispy lettuce heart |
soy milk almond emulsion | passion fruit mayonnaise

FILETTO DI MANZO 1.6.7.9.12. € 40
Beef fillet | soy-glazed pak choi | fried Padrón peppers

PETTO D’ANATRA “CANETTE DE BARBARIE” COTTO NELLE FOGLIE DI FICO 7.9.12. € 36
“Canette de Barbarie” duck breast cooked in fig leaves |
red Port and spice sauce | roasted figs

DESSERTS

LEMON TART

1.3.7.8.

€ 15

Hazelnut streusel | lemon cream | Italian meringue

TORTA DI ROSE

1.3.7.8.

€ 15

Traditional Italian rose cake | light Amaretto cream

MONT BLANC (4810 M.)

3.7.8.

€ 15

4% meringue | 8% tangerine | 10% chestnut

DELIZIA CALDA DI MELA

(18' WAITING) 1.3.7.8.

€ 15

Warm apple pie | Calvados chantilly cream | apple purée

SENSAZIONE AL CIOCCOLATO

55% EQUATORIAL VALRHONA 1.3.7.8.

€ 15

Chocolate sensation | salted caramel | Savoy shortbread

COCCO BELLOOOOO

1.3.7.

€ 15

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

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 (*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.

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www.aquariva.it