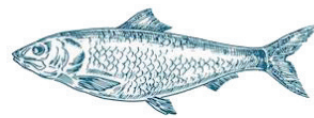


AQUA
RIVA

20 YEARS... TASTING MENU “ALL ABOUT FISH”

WELCOME SNACK



ROASTED SCALLOPS |
POTATO PURÉE WITH ORGANIC VANILLA FROM MADAGASCAR |
AVOCADO | SANGRIA REDUCTION



LINGUINE PASTA WITH PRAWNS | LIME ZEST |
CONFIT CHERRY TOMATOES | JALAPEÑO |
TOPPED WITH BREAD CRUMBS



AROMATIC HERBS SORBET



DEEP FRIED FISH
(SCAMPI, PRAWNS, SQUIDS, SOLE FILLETS, VEGETABLES, PINEAPPLE)
SERVED WITH SWEET AND SOUR DIPPING SAUCE



TRADITIONAL ITALIAN ROSE CAKE | LIGHT AMARETTO CREAM



SWEET TREATS

€ 95 - DRINKS AND COVER CHARGE NOT INCLUDED

VEGETARIAN TASTING DEDICATED TO PORCINI MUSHROOM

WELCOME SNACK



VARIATION OF PORCINI MUSHROOMS
(RAW | GRILLED | SAUTÉED | BREADED)
ON GRILLED “BIANCOPERLA” POLENTA



GRILLED RICOTTA GNOCCHI | ROSEMARY ROASTED POTATO CREAM |
PARSLEY SAUCE | PORCINI MUSHROOM RAGOÛT



ROASTED PORCINI MUSHROOM | SLOW-COOKED EGG |
SPINACH | SAVOURY COCOA CRUMBLE



MONT BLANC (4810 M.)
4% MERINGUE | 8% TANGERINE | 10% CHESTNUT



SWEET TREATS

€ 85 - DRINKS AND COVER CHARGE NOT INCLUDED

RAW FISH

THE AQUARIUM

A RAW FISH SELECTION EXPRESSED BY OUR CHEF

€ 55

CARPACCI & TARTARE WITH EVO OIL & LEMON OR WITHOUT DRESSING
RED TUNA | AMBERJACK | SEA BASS | SALMON

€ 32

SCAMPI

FROM NORTH-EAST ATLANTIC OCEAN (SCOTLAND)

€ 7 per pc.

VIOLET PRAWN

FROM MAZARA DEL VALLO (SICILY)

€ 7 per pc.

OYSTER

KYS MARINE L'ETOILE RANGE N°03

€ 7,5 per pc.

OYSTER

SPÉCIALE GILLARDEAU RANGE N°04

€ 6,5 per pc.

CAVIAR OF WHITE STURGEON

“CALVISIUS TRADITION ROYAL” FROM CALVISANO

TOASTED BREAD | BUTTER | POTATO BLINIS | SOUR CREAM
(JARS AVAILABLE: 30 GR. | 50 GR.)

€ 3 per gr.

STARTERS

POTATO TERRINE

SCAMPI TARTARE | “CALVISIUS TRADITION ROYAL” CAVIAR |
HAZELNUT MAYONNAISE | FRANCIACORTA PAS DOSÉ SAUCE

€ 40

A WARM DISH FROM THE SEA
(OCTOPUS, SCALLOP, PRAWN, SQUID, CLAMS)
GREEN BEANS | LOTUS ROOT CHIPS

€ 33

SPIDER CRAB WITH OIL AND LEMON DRESSING
FENNEL | EDAMAME

€ 36

TUNA TATAKI
BBQ SAUCE | FRESH SPROUTS | SESAME TUILE

€ 36

CONFIT DUCK FOIE GRAS
CARAMELISED APPLE | PLUMS IN CINNAMON SYRUP |
TOASTED BRIOCHE BREAD

€ 35

OIL-POACHED RABBIT LOIN WITH WILD HERBS
PIQUILLO PEPPER | GLAZED BABY CARROTS

€ 32

FIRST COURSES

“FROM POT TO PLATE” CARNAROLI RISOTTO
SERVED WITH LITTLE FISHES & SHELLFISH
(MIN. 2 PEOPLE)

€ 32 P.P.

RAVIOLI STUFFED WITH PEPPERED MUSSELS
REDUCED TOMATO BROTH | CRUSCO PEPPER

€ 30

COLD SPAGHETTI

VIOLET PRAWN CARPACCIO | CANTABRIAN ANCHOVIES |
BABY CUTTLEFISH | PISTACHIO PESTO | GINGER

€ 32

TAGLIOLINI PASTA WITH SEA URCHINS
BLACK GARLIC CREAM | APULIAN BURRATA CHEESE

€ 36

RISONE PASTA WITH BAGÒSS CHEESE
BRAISED OXTAIL | CHOPPED LEMON ZEST AND MINT

€ 26

MAIN COURSES

GRAND PLATEAU ROYAL

STEAMED: PRAWNS | LOBSTER | KING CRAB CLAWS | SCAMPI | WHELKS

RAW: SPÉCIALE GILLARDEAU OYSTERS | SEA TRUFFLES

€ 75

SOLE MEUNIÈRE

CITRUS VARIATION | SNOW PEAS

KUMQUAT, PINK GRAPEFRUIT, ORANGE, CITRON, LEMON

€ 36

GRILLED OCTOPUS

TUSCAN BREAD SALAD “PANZANELLA” | ROASTED PEPPER CREAM

€ 38

STEAMED LOBSTER

WARM POTATO FOAM | TOMATO CONCASSÉ |

RED ONION | FRIED CELERY

€ 38

DEEP FRIED SEA BREAM AND SCAMPI

CRISPY LETTUCE HEART | SOY MILK ALMOND EMULSION |

PASSION FRUIT MAYONNAISE

€ 38

BEEF FILLET

SOY-GLAZED PAK CHOI | FRIED PADRÓN PEPPERS

€ 40

“CANETTE DE BARBARIE” DUCK BREAST

COOKED IN FIG LEAVES

RED PORT AND SPICE SAUCE | ROASTED FIGS

€ 36

DESSERTS

LEMON TART

HAZELNUT STREUSEL | LEMON CREAM | ITALIAN MERINGUE

€ 15

TRADITIONAL ITALIAN ROSE CAKE

LIGHT AMARETTO CREAM

€ 15

MONT BLANC (4810 M.)

4% MERINGUE | 8% TANGERINE | 10% CHESTNUT

€ 15

WARM APPLE PIE

CALVADOS CHANTILLY CREAM | APPLE PURÉE

€ 15

CHOCOLATE SENSATION 55% EQUATORIAL VALRHONA

SALTED CARAMEL | SAVOY SHORTBREAD

€ 15

COCCO BELLOOOOO

CHOCOLATE AND PASSION FRUIT ICE-CREAM |
COCONUT SPONGE CAKE AND MOUSSE

€ 15

ICE-CREAMS & SORBETS

ICE-CREAMS

CHOCOLATE | VANILLA | PISTACHIO

€ 10

SORBETS

LEMON | PASSION FRUIT | PINK GRAPEFRUIT | STRAWBERRY

MADE AT THE MOMENT TO BE SAVERED WITH A SPOON

€ 10

TO DRINK WITH VODKA OR FRANCIACORTA WINE

€ 14

CHEESE

CHEESE SELECTION

FRESH AND AGED

€ 23

COVER CHARGE € 8