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

TASTING MENU DEDICATED TO WHITE & BLACK TRUFFLE

SNACK DI BENVENUTO



PULLET EGG EN COCOTTE “LIKE A SOUFFLÉ” | TRUFFLE



“TAJARIN” PASTA MADE WITH 100% DURUM WHEAT SEMOLINA | GRANA PADANO CREAM | TRUFFLE

OR

RISOTTO WITH GRANA PADANO



PEAR AND MOSCATO GRAPPA SORBET



GRILLED BUTTERNUT SQUASH PAVÉ | PUMPKIN SEED CRISPS | PECORINO ROMANO SAUCE | TRUFFLE



MONT BLANC (4810 M.)

4% MERINGUE | 8% TANGERINE | 10% CHESTNUT



SWEET TREATS

TASTING MENU TO PAIR WITH TRUFFLE € 60

DRINKS NOT INCLUDED

White or black truffle, not included in the menu price, will be weighed and served directly at your tablein your preferred quantity.
Prices per gram, updated according to market rates, are displayed on the card at your table.

RAW FISH

THE AQUARIUM
A RAW FISH SELECTION EXPRESSED BY OUR CHEF

€ 55

CARPACCI & TARTARE SEASONED BY US OR SERVED PLAIN
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 GRADE N°03

€ 7,5 per pc.

OYSTER
SPÉCIALE GILLARDEAU GRADE 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

SOLE FILLET COOKED IN CLAM BROTH

BROCCOLI FLORETS | LIGHT BAGNA CAUDA | ORANGE VINAIGRETTE

€ 30

CONFIT DUCK FOIE GRAS AND COCOA

PEAR POACHED IN RED PORT AND CINNAMON | TOASTED BRIOCHE BREAD

€ 35

HOUSE-MADE DUCK SPECK

PICKLED JERUSALEM ARTICHOKES | CANDIED KUMQUAT | BELGIAN ENDIVE

€ 28

FIRST COURSES

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

€ 32 P.P.

FISH AND SHELLFISH SOUP
GARLIC AND OLIVE OIL | CROUTONS

€ 40

TAGLIOLINI PASTA WITH SEA URCHIN
SAFFRON | SOUR CREAM | SMOKED HERRING ROE

€ 37

RAVIOLI FILLED WITH BITTER HERBS
SEARED RED MULLET | SALTED LEMON ZEST |
MOSCOW MULE SAUCE

€ 29

CARBONARA-FILLED GNOCCO
BLACK TRUFFLE | GRANA PADANO FONDUE | ORGANIC EGG YOLK |
GUANCIALE

€ 32

MAIN COURSES

GRAND PLATEAU ROYAL

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

RAW: SPÉCIALE GILLARDEAU OYSTERS | SEA TRUFFLES

€ 75

SEARED TURBOT FILLET

PUMPKIN AND AMARETTI EMULSION | BRAISED RED RADICCHIO

€ 38

GRILLED OCTOPUS

CHICKPEA PURÉE | BRAISED TUSCAN KALE | BREAD CRISP

€ 38

STEAMED LOBSTER

WARM POTATO FOAM | TOMATO CONCASSÉ | RED ONION |
FRIED CELERY

€ 40

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 |
POTATO CRISPS

€ 40

HERB-CRUSTED LAMB CHOPS

CHESTNUT SAUCE | ROASTED ARTICHOKES

€ 38

DESSERTS

EXOTIC FRUIT TARTLET

MANGO PULP | PASSION FRUIT GEL | VANILLA NAMELAKA | COCONUT AND LIME CRÉMEUX

€ 15

WARM TRADITIONAL ITALIAN ROSE CAKE

LIGHT AMARETTO CREAM

€ 15

MONT BLANC (4810 M.)

4% MERINGUE | 8% TANGERINE | 10% CHESTNUT

€ 15

WARM APPLE TART

CALVADOS CHANTILLY CREAM | APPLE PURÉE

€ 15

CHOCOLATE SPHERE 55% EQUATORIAL VALRHONA

SOFT HEART | VANILLA ICE CREAM

€ 15

TRIP TO CUBA

BITTER COCOA CAKE | 70% GUANAJA CHOCOLATE GANACHE | TOBACCO LEAF-SMOKED ICE CREAM | RUM JELLY | OABIKA SAUCE

€ 15

ICE-CREAMS & SORBETS

ICE-CREAMS

CHOCOLATE | VANILLA | HAZELNUT

€ 10

SORBETS

LEMON | PASSION FRUIT | POMEGRANATE | PEAR AND MOSCATO GRAPPA

MADE AT THE MOMENT TO BE SAVORED WITH A SPOON

€ 10

TO DRINK WITH VODKA OR FRANCIACORTA WINE

€ 14

CHEESE

CHEESE SELECTION

FRESH AND AGED

€ 23

COVER CHARGE € 8