



VIA EZIO BIONDI 2
ANGOLO VIA PIERO DELLA FRANCESCA
20154 MILANO MI

+39 02 3450970

INFO@RIVIERAMILANO.COM



RIVIERA
RESTAURANT·LOUNGE CLUB

WWW.RIVIERAMILANO.COM

FOOD MENÙ

SEAFOOD CRUDITÉ

FINE DE CLAIRE OYSTERS <i>(14)</i>	each. 8
GILLARDEAU OYSTERS <i>(14)</i>	each. 9
OSCIETRA CAVIAR PRUNIER SELECTION 30GR. <i>served with blinis and creamed butter.</i> <i>(4)</i>	95
RIVIERA'S ROYAL SEAFOOD PLATEAU (FOR 2 PEOPLE) <i>oysters, red shrimps, shrimps, tuna, salmon, squids.</i> <i>(2, 4, 12, 14)</i>	88

TARTARE

SALMON TARTARE <i>avocado and jalapeño.</i> <i>(4, 6)</i>	25
RED SHRIMPS TARTARE* <i>datterini gazpacho and cream with lime and burrata.</i> <i>(2, 12)</i>	26
CHIANINA BEEF TARTARE <i>black olives, tomatoes, caper's flowers and crunchy bread waffles.</i> <i>(1, 7, 10)</i>	24

TO SHARE

CAPRESE OCTOPUS* <i>just blanched, variation of tomatoes, buffalo mozzarella cheese and basil.</i> <i>(4, 7)</i>	24
BROWNE SCALLOPS* <i>zucchini, ponzu sauce and ikura.</i> <i>(1, 4, 6)</i>	28
FOIE GRAS "TERRINA" <i>with plums, raspberries and brioche bread.</i> <i>(7, 8)</i>	27
RICE WAFFLE <i>Cantabrian anchovies and burrata. (5pcs)</i> <i>(1, 4, 5, 7)</i>	18
SQUIDS* <i>just blanched with aromatic herbs and tomato soup.</i> <i>(4, 7, 14)</i>	22
TOSTADA <i>marinated salmon, guacamole and chili pepper. (4pcs)</i> <i>(1, 4, 5)</i>	18
SOFT TACOS <i>confit beef cheek and pico de gallo. (3pcs)</i> <i>(1)</i>	18
RIVIERA CEVICHE <i>salmon, octopus, amberjack.</i> <i>(1, 4, 6, 14)</i>	23
VEGETABLES FLAN <i>parmesan cream and truffles.</i> <i>(3, 7)</i>	22

SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOXICATION

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats)
2. Crustacean
3. Eggs
4. Fish
5. Peanuts
6. Soybean
7. Milk and milk products (including lactose)
8. Nuts (almonds, hazelnuts, cashew nuts, pecans, Brazil nuts, macadania nuts)
9. Celery
10. Mustard
11. Sesame seeds
12. Sulphur dioxide and sulphites
13. Lupini
14. Molluscs

* Product purchased fresh and subjected to heat treatment for the purposes of sanitary remediation according to current regulations.

FIRST COURSES

RAVIOLLO <i>filled with mozzarella cheese, porcini mushrooms, squids and prawns.</i> <i>(1, 2, 4, 7)</i>	25
DURUM WHEAT SPAGHETTO <i>clams and bottarga.</i> <i>(1, 7, 4)</i>	25
MEZZO PACCHERO RIVIERA* <i>squids, shrimps, mussels, clams and lime.</i> <i>(1, 2, 4, 14)</i>	26
SPAGHETTO <i>tomato, burrata cheese cream and basil.</i> <i>(1, 7, 14)</i>	22
TAGLIOLINO <i>raw prawns and truffles.</i> <i>(1, 2, 12)</i>	28
MACCHERONCINO <i>white veal ragout and caciocavallo cheese.</i> <i>(1, 7, 9)</i>	24

MAIN COURSES

ROASTED SALMON <i>lime creme fraîche, zucchini and mint.</i> <i>(4, 7)</i>	27
TATAKI TUNA* <i>vegetables and carrot cream with ginger.</i> <i>(1, 4, 6, 7, 11)</i>	27
SEA BASS <i>"all'acqua pazza", black olives and potatoes.</i> <i>(4)</i>	28
VEAL CARRÉ <i>chili turnip greens and potatoes puree.</i> <i>(7, 9)</i>	29
LAMB <i>his fondue, rosemary potatoes and chimichurri.</i> <i>(9)</i>	29
BLACK ANGUS FILET <i>grilled, sautéed spinach, escalope foie gras and his fondue.</i> <i>(9)</i>	35

SIDES

TURNIP GREENS	9
BAKED POTATOES WITH ROSEMARY	9
GRILLED SEASONAL VEGETABLES	9
CARROT AND FENNEL SALAD	9

SWEET IDEAS

RIVIERA DESSERT SELECTION (SHARING FOR 2) <i>a selection of 6 small desserts.</i> <i>(1, 3, 7, 8)</i>	25
DECOMPOSED "MILLEFOGLIE" <i>with chantilly cream and berries.</i> <i>(1, 3, 7)</i>	12
CHOCOLATE SPHERE <i>filled with hazelnut ice cream and passion fruit cream.</i> <i>(8, 7)</i>	12
TARTLET <i>lemon cream and raspberry.</i> <i>(1, 7, 8)</i>	12
SORBETS AND ICE CREAMS OF THE DAY <i>(3, 7)</i>	10
FRUIT PLATEAU (SHARING FOR 2)	22
SERVICE	5