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RIVIERA

RESTAURANT • LOUNGE CLUB

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ENGLISH FOOD MENÙ

# RIVIERA

RESTAURANT • LOUNGE CLUB

## SEAFOOD CRUDITÉ

FINE DE CLAIRE POGET OYSTERS <i>(14)</i>	each. 7
TARBORIECH "SCARDOVARI RESERVE" OYSTERS <i>(14)</i>	each. 8
KALA OSCIETRA CAVIAR 30Gr. <i>served with blinis and creamed butter.</i> <i>(4)</i>	98
RIVIERA'S ROYAL SEAFOOD PLATEAU ( FOR 2 PERSON ) <i>oysters, red shrimps, shrimps, scampi, tuna, salmon, squids.</i> <i>(2, 4, 6, 12, 14)</i>	88

## TARTARE

RED SHRIMPS TARTARE <i>passion fruit and ginger.</i> <i>(2, 6, 12)</i>	22
CHIANINA BEEF TARTARE <i>quail egg, truffle and toasted hazelnuts.</i> <i>(3, 7, 8, 10)</i>	18
TUNA TARTARE <i>with burrata, guacamole and crispy wasabi wafer.</i> <i>(4, 7)</i>	20

## TO SHARE

STEAMED SHRIMPS <i>with artichokes salad, oil and lemon.</i> <i>(2, 8, 12)</i>	20
SQUIDS <i>just blanched with aromatic herbs and tomato soup.</i> <i>(7, 14)</i>	18
FOIE GRAS "TERRINA" <i>with plums, raspberries and brioche bread.</i> <i>(1, 7, 8)</i>	24
BROWNE SCALLOPS <i>seasonal mushrooms and saffron fondue.</i> <i>(8, 14)</i>	24
VEGETABLE FLAN <i>parmesan mousse and black truffle.</i> <i>(3, 7)</i>	16
SEARED OCTOPUS <i>escarole, olives, capers, 'nduja.</i> <i>(3, 7)</i>	22
TACOS BEEF <i>beef tartare, burrata and truffle (3pcs)</i> <i>(1, 7)</i>	18
TACOS FISH <i>salmon, guacamole, jalapeños (3pcs)</i> <i>(1, 4, 14)</i>	18

GUESTS WITH ALLERGIES AND INTOLERANCES SHOULD MAKE A MEMBER OF THE TEAM AWARE BEFORE PLACING AN ORDER FOR FOOD OR BEVERAGES

Allergen legend :

1. Cereals containing gluten (wheat, spelt, khorasan wheat, rye, barley, oats)
2. Crustaceans
3. Eggs
4. Fish
5. Peanuts
6. Soy
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. Lupins
14. Molluscs

## FIRST COURSES

TAGLIOLINI <i>with black truffle.</i> <i>(1, 7)</i>	26
TAGLIATELLE <i>with duck ragout in orange sauce.</i> <i>(1, 7)</i>	20
RAVIOLI <i>with braised beef and parmesan flakes.</i> <i>(1, 7)</i>	20
MACCHERONCINO <i>with red shrimp tartare and braised artichokes.</i> <i>(1, 2, 12)</i>	24
LINGUINE <i>with squids, shrimps and seafood.</i> <i>(1, 2, 4, 12, 14)</i>	22
PACCHERI <i>with gurnard and cherry tomatoes.</i> <i>(1, 4)</i>	24
VERRIGNI'S SPAGHETTORO <i>with clams and bottarga.</i> <i>(1, 4, 14)</i>	23

## MAIN COURSES

VEAL RIB ROAST <i>grilled, Chianti sauce and rosemary potatoes.</i>	25
BEEF CHEEK <i>cooked at low temperature, potato mousse and turnip tops.</i> <i>(7)</i>	24
BLACK ANGUS FILET <i>grilled, escalope with foie gras and marsala sauce.</i>	30
SEA BASS <i>roasted, spinach and saffron sauce.</i> <i>(4)</i>	26
SALMON <i>grilled, steamed vegetables and ponzu sauce.</i> <i>(4, 7)</i>	24
TURBOT FILET <i>roasted, crispy potatoes, artichokes and topinambur.</i> <i>(4, 7)</i>	30
TATAKI TUNA <i>with sesame, herbs and vegetable caponata.</i> <i>(4, 11)</i>	24

## SIDES

GRILLED SEASONAL VEGETABLES	7
BAKED POTATOES WITH ROSEMARY	7
TURNIP GREENS, OIL AND CHILI PEPPER	7
ESCAROLE, CAPERS AND BLACK OLIVES	7

## OUR DESSERTS

RIVIERA DESSERT SELECTION ( FOR 2 PERSON ) <i>a selection of 6 small desserts.</i> <i>(1, 3, 7, 8)</i>	20
DECOMPOSED "MILLEFOGLIE" <i>with chantilly cream and berries.</i> <i>(1, 3, 7)</i>	10
TARTLET <i>Neapolitan pastiera and mandarin sorbet.</i> <i>(1, 3, 7)</i>	10
CHOCOLATE SEMISPHERE <i>dark chocolate, mango and passion fruit.</i> <i>(3, 7)</i>	10
SORBETS AND ICE CREAMS OF THE DAY <i>(3, 7)</i>	10
FRUIT PLATEAU ( FOR 2 PERSON )	20
COVER CHARGE	5