



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

# RIVIERA

RESTAURANT • LOUNGE CLUB

## RAW FISH

FINE DE CLAIRE OYSTERS <i>(14)</i>	each. 8
GILLARDEAU OYSTERS <i>(14)</i>	each. 9
OSCIETRA CAVIAR PRUNIER SELECTION 30 GR. <i>served with blinis and whipped butter. (4)</i>	95
RIVIERA GRAND PLATEAU FOR 2 PEOPLE <i>Oysters, red prawns, mantis shrimp, langoustines, tuna, salmon and squid "tagliatelle". (2, 4, 12, 14)</i>	88

## LE TARTARE

RED SHRIMP TARTARE <i>celery essence and buffalo mousse. (2, 7, 9, 12)</i>	26
SALMON TARTARE <i>yellow tomato gazpacho, granny smith apple and ikura. (4, 6)</i>	25
CHIANINA BEEF TARTARE <i>anchovy mayonnaise, black olives, caper flowers and crispy wafer. (1, 3, 4, 8, 10)</i>	24

## TO SHARE

SEARED OCTOPUS <i>smoked buffalo mozzarella, crispy spinach and confit tomatoes. (4, 7)</i>	24
PAN-SEARED SCALLOP <i>beetroot cream, zucchini and ikura. (4, 12)</i>	28
FOIE GRAS TERRINE <i>with confit plums, raspberries and truffle brioche. (1, 7)</i>	27
RICE WAFER <i>Cantabrian anchovy and burrata. (5 pcs) (1, 4, 5, 7)</i>	18
SEARED SQUID <i>tomato and basil "pappa". (4, 7, 14)</i>	22
SHRIMP SALAD <i>crispy artichokes, pepper mayonnaise and yellow tomato. (2, 3, 5)</i>	19
SOFT TACO <i>beef cheek, confit and pico de gallo. (3 pcs) (1)</i>	18
VEGETABLE FLAN <i>parmesan foam and truffle. (3, 7)</i>	18
RIVIERA CEVICHE <i>salmon, octopus, amberjack, cucumber and lime. (1, 4, 6, 14)</i>	23

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

SEA BASS RAVIOLO <i>fish stock with mussels, basil and black olive powder. (1, 3, 4, 14)</i>	25
"DURUM WHEAT" SPAGHETTO <i>clams and bottarga. (1, 7, 4)</i>	25
MEZZO PACCHERO RIVIERA <i>squids, prawns, mussels, clams and lime. (1, 2, 4, 14)</i>	26
SPAGHETTO ALLA CHITARRA <i>fresh tomato, burrata cream and basil. (1, 7, 14)</i>	22
FRESH TAGLIOLINO <i>milanese style, Grana cheese foam and truffle. (1, 3, 9)</i>	28
FRESH MACARONI <i>veal ragù, smoked porcini mushrooms and caciocavallo podolico cheese. (1, 5, 7, 11)</i>	25

## MAIN COURSES

ROASTED SALMON <i>jerusalem artichoke sauce, chicory and pistachio crumble. (1, 4, 7, 8, 14)</i>	27
TUNA TATAKI <i>purple potatoes cream, sesame pack choi and miso glaze. (1, 4, 6, 11)</i>	27
SEA BASS <i>creamy tomato, potatoes, basil wafer and black olive powder. (4, 7)</i>	28
LAMB <i>its own sauce, rosemary potatoes and summer chimichurri. (9)</i>	29
BLACK ANGUS BEEF FILLET <i>grilled, foie gras scallop, sautéed spinach and its own sauce. (9)</i>	35
VEAL RACK <i>sweet potato purée, oven-roasted leek glazed with balsamic vinegar. (5, 6, 7, 11)</i>	29

## SIDES

SLIGHTLY SPICY TURNIP TOPS	9
OVEN-ROASTED POTATOES WITH ROSEMARY	9
GRILLED SEASONAL VEGETABLES	9
CARROT, FENNEL AND RADICCHIO SALAD WITH HONEY AND MUSTARD VINAIGRETTE	9

## THE SWEET IDEAS

RIVIERA DESSERT SELECTION ( FOR 2 ) <i>a selection of 6 small desserts. (1, 3, 7, 8)</i>	25
OUR MILLEFEUILLE <i>with mixed berries, chantilly cream and forest fruits. (1, 3, 7)</i>	12
CHOCOLATE SPHERE <i>filled with hazelnut ice cream and strawberry foam. (7, 8)</i>	12
TARTLET <i>with fondant cream, raspberry coulis and strawberries. (1, 7, 8)</i>	12
RIVIERA'S SORBETS AND ICE CREAMS OF THE DAY <i>(3, 7)</i>	10
SEASONAL FRUIT PLATEAU	22

COVER CHARGE	5
--------------	---