

ARVA MENU

ANTIPASTI

VITELLO TONNATO (G, D)

Slow-Cooked Veal Noix, "Tonnata", Capers

CARPACCIO DI CAPELANTE (G, N)

Scallops, Roasted Piedmont Hazelnuts, Salsa Verde

CAPRESE (V, G, D)

Italian Buffalo Mozzarella, Tomatoes,

Homemade Tomato Focaccia

INSALATA DI ASTICE E PESCA (D)

Dakhla Lobster, Spicy Mayonnaise, Peach,

Honey Vinaigrette

INSALATA DI POLPO

Grilled Octopus, Taggiasca Olives, Potatoes, Celery

CAPPUCCINO DI BACCALÀ (G, D)

Salted Cod Fish, Potato Foam, Roasted Breadcrumbs

VELLUTATA DI ZUCCHINE (V, G, D)

Garden Courgettes Soup, Goat Cheese, Mint Oil

TARTELLETTA DI MANZO (G, D)

Beef Tartare, Pickled Seasonal Vegetables

PASTA & RISOTTO

TAGLIATELLE ALLA BOLOGNESE (G, D)

Beef Ragout, Parmigiano Reggiano

LINGUINE AI FRUTTI DI MARE (G, D)

Homemade Linguine, Prawns, Octopus, Tomato Sauce

RAVIOLO ALL'ASTICE (G, D)

Homemade Ravioli, Lobster Bisque, Grapefruit

RISOTTO ALLO ZAFFERANO E MIDOLLO (G, D)

Saffron Risotto, Fried Bone Marrow

TORTELLI RICOTTA E SPINACI (V, G, D, N)

Homemade Ravioli, Italian Ricotta, Spinach,

Toasted Walnuts

CAVATELLI CACIO E PEPE (V, D)

Homemade Potato Cavatelli, Pecorino, Black Pepper

PAPPARDELLE AL RAGÙ DI AGNELLO (G, D)

Homemade Pappardelle, Lamb Ragout,

Parmigiano Reggiano, Chilli Powder

LASAGNETTA VEGETARIANA (V, G, D, N)

Green Pasta, Seasonal Vegetables, Parmigiano Reggiano,

Tomato Sauce

SPAGHETTONE AGLIO E PEPERONCINO (VG, G)

Garlic, Chilli, Toasted Breadcrumbs

ZUPPA DI STAGIONE (VG)

Daily Seasonal Vegetable Soup

AGNOLOTTI DEL PLIN (G, D)

Fresh Pasta Stuffed with Braised Beef, Beef Consommé

TO SHARE

SOGLIOLA ALLA MUGNAIA (G, D)

Pan Seared Local Dover Sole, Lemon, Parsley, Butter Sauce,
Fennel and Orange Salad

BRANZINO IN CROSTA DI SALE

Salt Crust Baked Local Seabass, Sautéed Vegetables

TOMAHAWK

Grilled Tomahawk Steak, Baked Potatoes,
Garden Salad

FIORENTINA (D)

Tuscan Steak Cut on the Bone, Mashed Potatoes,
Garden Salad

SECONDI

FILETTO DI MANZO ALLE CAROTE (G, D)

Roasted Beef Fillet, Oxtail Confit Carrot,
Carrot Sauce, Beef Jus

BRANZINO ALLA PUTTANESCA (D)

Local Pan Seared Seabass, Black Olives, Capers,
Tomato Sauce

ROMBO AL LIMONE (D)

Local Turbot, Fennel, Taggiasca Olives, Preserved Lemon

SEDANO RAPA E MELA VERDE (VG)

Roasted Celeriac, Green Apple, Celeriac Juice

AGNELLO E CAPONATA

Farmed Lamb Duo, Italian Caponata

POLLO E PATATE (D)

Roasted Farm Chicken, Baked Potatoes, Rosemary

ORATA FARCITA (G, D, N)

Stuffed Seabream with Champignon, Pine Nuts,
Sun-Dried Tomatoes, Rock Fish Sauce, Polenta

COTOLETTA ALLA MILANESE (G)

Breaded Veal Cutlet, Rocket, Cherry Tomato Salad

SIDES

FAGIOLI ALL'UCCELLETTO (VG)

White Beans Cooked In Tomato Sauce, Sage

INSALATA VERDE (VG)

Garden Salad

PURÈ DI PATATE (V, D)

Mashed Potatoes

SPINACI (VG)

Sautéed Spinach

FUNGHI TRIFOLATI (V, D)

Sautéed Mushrooms

PATATE FRITTE

Homemade Fries

(V) Vegan (VG) Vegetarian (G) Gluten (D) Dairy (N) Nuts

All prices are in MAD and include 10% service charge and 10% government tax.

Please let us know if you have any allergies or special dietary requirements, or if you require any further information.

Our choice of suppliers and local produce – including fish, meat, dairy, fruits and vegetables – is informed by our commitment to sustainability.