

ARVA MENU

ANTIPASTI

VITELLO TONNATO
Slow-Cooked Veal Noix, “Tonnata”, Capers

CARPACCIO DI GAMBERI ROSSI
Carabinero Red Prawns, Lemon, Mandarin, Bergamot

GIARDINO DI POMODORI (G, D)
Selection of Tomatoes, Bruschetta Ice Cream

ASTICE E MELA
Dakhla Lobster, Spicy Mayonnaise, Granny Smith Apple, Honey Vinaigrette

PASTA & RISOTTO

LINGUINE AI FRUTTI DI MARE (G, D, N)
Homemade Linguine, Prawns, Octopus, Tomato Sauce

RAVIOLO ALL'ASTICE (G, D)
Homemade Ravioli, Lobster Bisque, Orange

TORTELLI RICOTTA E SPINACI (V, G, D, N)
Homemade Ravioli, Italian Ricotta, Spinach, Toasted Hazelnuts

GNOCCHI ALLA SORRENTINA (D, G)
Homemade Potato Gnocchi, Scamorza, Red Prawns

INSALATA DI POLPO
Grilled Octopus, Courgettes, Taggiasca Olives

BATTUTA DI MANZO (G, D)
Beef Tartare, Fried Sweet Potato, Brioche

INSALATA DI PATATE (D, N)
Bonito Tuna Tataki Style, Green Beans Basil Pesto

FAGOTTINI ALLA NORMA (V, G, D)
Dried Ricotta, Aubergine, Yellow and Red Datterino Tomatoes

LAMB PAPPARDELLE (G, D)
Lamb Ragout, Courgette, Parmigiano Reggiano

RISOTTO CACIO E PEPPE (V, D)
Pecorino Ice Cream, Black Pepper

RISOTTO ALLO ZAFFERANO E MIDOLLO (G, D)
Saffron Risotto, Fried Bone Marrow

MEZZE MANICHE BOLOGNESE (G, D)
Beef Ragout, Parmigiano Reggiano

TO SHARE

SOGLIOLA ALLA MUGNAIA (G, D)
Pan Seared Local Dover Sole, Orange Salad, Lemon, Parsley, Fennel, Butter Sauce

BRANZINO IN CROSTA DI SALE
Salt Crust Baked Local Seabass, Sautéed Vegetables

SECONDI

BRANZINO ALLA PUTTANESCA (D)
Local Pan Seared Seabass, Black Olives, Capers, Tomato Sauce

ROMBO ALL’ UVA PASSA (D,N, G)
Poached Turbot, Roasted Fennel, Red and White Raisin Sauce

RANA PESCATRICE
BAGNACAUDA (D)
Monkfish, Grilled Endive, Capers

FILETTO DI MANZO (D, N)
Roasted Beef Filet, Tuscan Black Cabbage, Quins Purée

POLLO ALLA BOSCAIOLA (G, D)
Farm Chicken, Pickled Mushrooms, Stuffed Morels, Roasted Pumpkin

AGNELLO E CAPONATA (N)
Farmed Lamb Duo, Italian Caponata

SIDES

FAGIOLI ALL’UCCELLETTO (VG)
White Beans Cooked In Tomato Sauce, Sage

SPINACI (VG)
Sautéed Spinach

INSALATA VERDE (VG)
Garden Salad

FUNGHI TRIFOLATI (V, D)
Sautéed Mushrooms

PURÈ DI PATATE (V, D)
Mashed Potatoes

PATATE FRITTE
Homemade Fries

(V) Vegetarian (VG) Vegan (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

Our coffee and tea are green certified and come from Fairtrade partnership