

Arva

Drawing its name from the Latin word for 'cultivated land,' which evolved into the English word 'harvest,' Arva brings the rustic, flavor-focused traditions of Italy to Aman destinations across the globe. This Italian dining concept transforms fresh seasonal ingredients into uncomplicated, heart-warming dishes, intended to be shared among family and friends.

Arva at Aman New York brings this philosophy to the heart of Manhattan with a menu of inspired, soul-satisfying dishes that showcase authentic Italian flavors, imbued with a distinct sense of location.

ARVA'S BUSINESS LUNCH

2 courses

3 courses

ANTIPASTI

CORN VELOUTE ^(d)

Sweet Corn, Shallots, Chili Oil

MOZZARELLA DI BUFALA ^(d)

Roasted Pepper, Cantabrico Anchovies

HEIRLOOM TOMATO BRUSCHETTA ^(d)

Whipped Ricotta, Basil, Sourdough

RED SNAPPER TARTARE

Sorrento Lemon Aioli, Calabrian Chili

MAINS

SPAGHETTI "AOP"

San Marzano Tomato, Anchovie, Calabrian Chili

ORECCHIETTE ^(d)

Broccoli Rabe, Italian Sausage, Pecorino

BRANZINO "ALL' ACQUA PAZZA"

Fennel, Fresno Pepper, White Wine

POUSSIN "AL MATTONE"

Roasted Potatoes, Spring Onion, Salmoriglio

DESSERTS

SORBETTI ^(v)

Selection of Three Scoops

LEMON MERINGUE TART ^(d)

Vanilla Sable, Lemon Curd, Raspberry Sauce, Baked Meringue

CHOCOLATE CAKE ^{(d) (n)}

Chocolate Mousse, Coffee Cream, Seabuckthorn Sorbe

(v) vegan (n) nuts (d) dairy (gf) gluten free

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Kindly inform server of any dietary restriction.

ANTIPASTI - CICCHETTI - INSALATE

BRUSCHETTA DI ZUCCHINE (d)

Robiola, Confit Garlic, Zucchini Scapece

MISTICANZA (v) (gf)

Market Radish, Cucumber, Fennel

BUTTER LETTUCE (v) (gf)

Chickpeas, Avocado, Basil Citronette

ARUGULA SALAD (d) (gf)

Cherry Tomatoes, Parmigiano Reggiano, Balsamico

INSALATA DI POMODORI (d)

Heirloom Tomatoes, Cucumber, Red Onions, Castellosso

CARCIOFI (v) (gf)

Grilled Artichoke, Salsa Verde, Fresh Herbs

LITTLE GEM CAESAR (d)

Parmigiano Reggiano, Anchovies, Croutons

PROSCIUTTO E MELONE (gf)

Parma Prosciutto, Zerbinati Melon

BURRATA PUGLIESE

Heirloom Cherry Tomatoes, Basil

PARMIGIANA DI MELANZANE (d)

Eggplant, Tomato, Mozzarella Di Bufala, Basil

YELLOWTAIL CRUDO (gf)

Lemon Zest, Extra Virgin Olive Oil

TARTARE DI MANZO (gf)

Beef Tenderloin, Horseradish, Capers, Egg Yolk

VITELLO TONNATO (gf)

Veal Loin, "Tonnata", Caperberries

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ZUPPE - PASTA - RISOTTO

CHILLED TOMATO SOUP (d) (gf)

Rusticapra Cheese

CAVATELLI CACIO E PEPE (d)

Pecorino Romano, Black Pepper

MEZZELUNE DI BURRATA (d)

Ciliegiino Tomatoes, Basil

ZITI ALL'ARRABIATA

Cherry Tomatoes, Calabrian Chili

SPAGHETTI ALLA CARBONARA (d)

Guanciale, Egg Yolk, Pecorino Romano

RIGATONI BOLOGNESE (d)

Beef and Pork Ragu, Parmigiano Reggiano

PAPARDELLE AL RAGU DI VITELLO (d)

Braised Veal, Castelmagno Cheese

RISOTTO AI POMODORO GIALLI (d)

Sungold Tomatoes, Zucchini Blossom, Parmigiano Vacche Rosse

RISOTTO ALLO ZAFFERANO (d) (gf)

Saffron, Bone Marrow, Gremolata

PESCE

SEARED TUNA AND GRAIN SALAD
Squash, Grilled Scallion

CANADIAN SALMON (gf)
Zucchini Scapece

CARNE

SNOWDANCE FARM POLLO ALLA PIASTRA (d) (gf)
Spigarello Salad, Chicken Jus

BEEF SKIRT STEAK (gf) (d)
Arugula, Balsamico, Parmesan

CONTORNI

Mixed Leaves Salad (v) (gf)

Broccoli Rabe, Calabrian Chili, Garlic (v) (gf)

Heirloom Cauliflower, Salmoriglio (v) (gf)

Fingerling Potatoes, Rosemary (d) (gf)

French Fries (v)

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