## ARVA DISCOVERY FESTIVE LUNCH

## SHARING ANTIPASTI

### TOPINAMBUR E TARTUFO NERO

Sunchoke Velouté, Hazelnut, Winter Black Truffle

### INSALATINA (D, V)

Mixed Leaves and Herbs, Cherry Tomatoes, Taggiasca Olives, Shaved Parmesan

## VITELLO TONNATO

Sliced Veal Loin, Tonnato Sauce, Capers

#### PIZZETTA MARGHERITA (D. V.G.)

Fior di Latte, San Marzano Tomato, Parmesan, Basil

## PASTA E SECONDI

One choice of

#### SPAGHETTO AOP (G)

Spaghetti Gentile, Garlic, Extra Virgin Olive Oil, Fresh Chilli

### MACCHERONCELLO ALLA BOLOGNESE (D. G)

Homemade Maccheroncello, Beef Ragout, 24-Month Aged Parmesan

#### BRASATO AL BAROLO

Slow Cook Beef Cheek, Mashed Potato, Barolo Sauce

#### BRANZINO (D. N)

Pan-Fried Mediterranean Seabass, Baby Romaine Lettuce, Bagna Càuda, Olives, Walnuts

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

All prices are in Thai baht and subject to a 10% service charge and 7% 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.

## **DOLCI**

#### One choice of

# ARVA AFFOGATO (D, V) Homemade Thai Vanilla Gelato, Espresso

CANNOLI (D, V, G, N)
Candied Orange, Pistachio, Ricotta Cream

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

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