

CICCHETTI

SCHIE FRITTE (D, G)

Venetian-Style Fried Grey Shrimp, Cipriani Sauce

FRITTELLE DI PARMIGIANO REGGIANO (D, V, G)

Aged Parmigiano Fritters, Black Truffle Mayonnaise

PANE, BURRO E ACCIUGHE (D, G)

Cantabrian Anchovies, Whole Wheat Sourdough,
Parsley Butter

PATE DI FEGATINI (D, N, G)

Chicken Liver Pâté, Marsala Wine, Sourdough Toast

INSALATA RUSSA (D, G, N)

Winter Root Vegetable Salad, King Crab, Homemade Mayonnaise

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

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PIZZETTE

NAPOLI (D, V, G)

Buffalo Mozzarella, San Marzano Tomato, Parmesan, Basil

ACCIUGHE E BURRATA (D, G)

San Marzano Tomato, Cantabrico Anchovies, Burrata, Lemon

PARMA (D, G)

Fior di Latte, San Marzano Tomato, Parma, Mascarpone, Peppered Figs

SALSICCIA E FRIARIELLI (D, G)

Fior di Latte, Stracchino, Italian Sausage, Friarielli, Chilli Oil

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CRUDI E STAGIONATI

ARVA OYSTER SELECTION

Half Dozen Oysters, Raspberry Mignonette,
White Balsamic Mignonette, Lemon

SCAMPO

Langoustine, Tomato Battuto

TONNO

Sliced Tuna, Salmoriglio Dressing

ARVA SEAFOOD TABLE (D, G)

Whole Lobster, Six Oysters, Marinated Tuna,
Octopus and Potato Salad, Grilled Langoustine,
Crispy Calamari, Mussels Impepata

CHARCUTERIE SELECTION (G)

50g Per Portion Served with Grilled Sourdough and Giardiniera

Prosciutto di Parma S. Ilario

Guanciale Amatriciano

Culatello Selezione Spigaroli

Mortadella

Salame Felino

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ANTIPASTI

CECI E GAMBERO ROSSO

Chickpea Velouté, Mazara del Vallo Prawns,
Guanciale Amatriciano

PROSCIUTTO E BURRATA (D)

San Ilario Parma Ham, Burrata, Rocket

PARMIGIANA D'AUTUNNO (D, N, G)

Pumpkin Terrine, Parmigiano, Balsamic, Amaretti Crumble,
Roasted Pumpkin Seeds

MOSAICO DI POLPO

Octopus, Fennel, Orange, Taggiasca Olives

VITELLO TONNATO

Sliced Veal Loin, Tonnato Sauce, Capers, Veal Jus

CARPACCIO DI MANZO (D, N)

Beef Carpaccio, Mustard Dressing, Shaved Parmesan,
Wild Rocket

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PRIMI

CARABACCIA (D, V, G)

Tuscan Onion Soup, Pecorino, Sourdough Croutons

VELLUTATA DI TOPINAMBUR

Jerusalem Artichoke Velouté, Smoked Ricotta,
Prosciutto di Parma S. Ilario, Black Truffle

TORTELLINI (D, G)

Traditional Homemade Tortellini, Mortadella, Parma, Pork,
Parmasan Sauce, Ham

SPAGHETTO AL POMODORO (D, V, G)

Spaghetti Gentile, Yellow Tomato, Basil

MACCHERONCELLO CACIO E PEPE (D, V, G)

Homemade Maccheroncello, Pecorino, Parmigiano, Peppercorn

LASAGNA ALLA BOLOGNESE (D, G)

Layered Pasta, Bolognese Ragù, Béchamel, Aged Parmigiano

LINGUINE VONGOLE E BOTTARGA (G)

Linguine Gentile, Clams, Garlic, Chilli, Sardinian Bottarga

BIGOLINO AL RAGU D'ANATRA (D, G)

Homemade Bigolini, Braised Duck Ragù,
Fennel Seed, Aged Parmigiano

RISOTTO AI FUNGHI PORCINI (D)

Carnaroli Rice, Porcini, Vacche Rosse Parmigiano,
Beef Jus

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SECONDI

RICCIOLA (D)

Pan-Fried Amberjack, Celeriac, Chanterelle Mushroom,
Black Truffle

BRANZINO (D, N)

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

CACCIUCCO E FETTUNTA (G)

Tuscan-Style Mixed Seafood Soup, Garlic Bread Croutons

FILETTO DI MAIALE AL LATTE (D)

Pork Tenderloin, Mashed Potato, Plums, Milk and Sage Sauce

COTOLETTA MILANESE (D, G)

Butter-Fried Italian Veal, Sage, Lemon Sea Salt, Baby Leaf Salad

AGNELLO ALLA BRACE (D)

Grilled Australian Lamb, Honey-Glazed Carrots,
Homemade Ricotta, Rosemary Jus

MANZO (D)

Pan-Fried Black Angus Tenderloin,
Chestnut and Guanciale Cabbage Roll,
Red Wine Reduction

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DA CONDIVIDERE

Perfect for sharing, served with one side dish of your choice

BRANZINO AL SALE (D)

Oven-Baked Mediterranean Seabass in Salt Crust,
Lemon and Caper Sauce

LINGUINE ALL'ASTICE (G)

Linguine Gentile, Whole 1kg Lobster,
Cherry Tomatoes, Basil, Parsley

POLLO AL FORNO (D, G)

Oven-Baked Chicken, Truffle Butter,
Roasted Rosemary Potatoes, Truffle Jus

COSTATA DI MANZO (D)

Chargrilled Carrara Wagyu Beef, Garlic, Rosemary

BISTECCA ALLA FIORENTINA (D)

Chargrilled T-Bone Steak, Garlic, Rosemary

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CONTORNI

FINOCCHI E MELOGRANO (V, VG, N)

Fennel Salad, Pomegranate, Walnut, Balsamic Vinegar

POLENTA CONCIA (D, V)

Soft Polenta, Gorgonzola, Brown Butter

CAVOLFIORE GRATINATO (D, V)

Cauliflower Gratin, Béchamel, Parmigiano

PATATE AL ROSMARINO (D, V)

Roasted Potato, Garlic, Rosemary

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