

FESTIVE SPECIALS

ANTIPASTI

BATTUTO DI GAMBERI E CAVIALE ^(D)

Mazara del Vallo Red Prawns, Oscietra Caviar, Latticello, Lemon

CARPACCIO DI MANZO E TARTUFO BIANCO ^(D)

Aged Beef Carpaccio, Shallots Olive Oil,
Castelmagno Fondue, Jerusalem Artichokes, White Truffle

OSTRICHE GRATINATE ^(D, G)

Six Cocollos Oysters Gratin, Parsley and Butter Crumbs,
Lemon Zest

PASTA

BATTUTO AL TARTUFO BIANCO ^(D, G)

Traditional Stuffed Pasta, Chicken and Mushroom Consommé,
White Truffle

CANNELLONI AL CINGHIALE ^(D)

Homemade Cannelloni Pasta, Slow-Braised Wild Boar,
Herb Cheese

RISOTTO AL FRANCIACORTA, RICCI E LIMONE ^(D)

Carnaroli Rice, Franciacorta Sauce, Sea Urchins, Lemon

(D) Dairy

(V) Vegetarian

(VG) Vegan

(N) Nuts

(G) Gluten

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SECONDI

CAPPONE AI PORCINI (D)

Roasted Chapon, Chestnuts and Porcini Stuffing, Pumpkin,
Mostarda di Cremona, Marsala Jus

BRASATO AL BAROLO

Slow-Braised Beef, Seared Artichoke, Barolo Jus

CAPPESANTE (D)

Seared Scallops, Cauliflower Cream, Sunchoke Chips,
Black Truffle

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ARVA SIGNATURES

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

SEASONAL BLACK TRUFFLE

Enhance any selection with seasonal black truffle

SEASONAL WHITE TRUFFLE

Enhance any selection with seasonal white truffle

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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

TARTUFO E GUANCIALE (D, G)

Fior di Latte, Stracchino, Guanciale Amatriciano, Potatoes, Black Truffle

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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

Salame Felino

Mortadella

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ANTIPASTI

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

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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

SPAGHETTO AL POMODORO (D, V, G)

Spaghetti Gentile, Yellow Tomato, Basil

MACCHERONCELLO CACIO E PEPE (D, V, G)

Homemade Maccheroncello, Pecorino, Parmigiano, Peppercorn

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

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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

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

BRANZINO IN GUAZZETTO (D)

Oven-Baked Mediterranean Seabass, Cherry Tomatoes, Taggiasca Olives, Pantelleria Capers, Thyme

LINGUINE ALL'ASTICE (G)

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

COSTATA DI MANZO (D)

Chargrilled Carrara Wagyu Beef, Garlic, Rosemary

BISTECCA ALLA FIORENTINA (D)

Chargrilled T-Bone Steak, Garlic, Rosemary

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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