

ARVA

After first discovering his passion for gastronomy as a child, Chef Luca Mascolo has since travelled all over Italy, bringing his unique flair and passion for cooking to a number of fine dining establishments across the country. Throughout his career Chef Luca has worked to master regional, seasonal and authentic recipes, taking inspiration from his childhood and professional experiences throughout Italy.

Now, as Chef de Cuisine at Arva at Amanpuri, he continues to offer an authentic and unforgettable gastronomic experience to guests.

"I trust these dishes will provide a touch of nostalgia for you like they do for me, in the same way that I can still feel the passion of my grandmother while preparing fresh pasta during my childhood. A yearning for a special moment in your past." - Chef Luca Mascolo

Morito Pappas

AMAN'S TRIBUTE TO ITALIAN UNDERGROUND FLAVOURS

The English word 'harvest' originates from the Latin word 'Arva', meaning 'arable' or 'cultivated'. In the Italian 'cucina del raccolto', tradition, ingredients are grown in gardens or on farms, foraged from forest floors, or plucked fresh from the oceans, then transformed by the simple alchemy of the kitchen into uncomplicated, heart-warming dishes, made for sharing with family and friends.

Arva finds its inspiration in this tradition, drawing on the farmers and fishermen around us to source the finest local ingredients and freshest seafood. With a little help from our community, Arva celebrates the conviviality and warmth of traditional Italian family dining: seasonal, sociable and sustainably sourced.

ANTIPASTI & INSALATE

^ GRANCHIO E BARBABIETOLA
Phang Nga bay blue crab, beetroot,
Avola almond, aceto di Barolo invecchiato

PANZANELLA
Italian organic tomato, fetunta, basil,
burrata (v)

^ CRUDO D'ORATA
Mediterranean sea bream crudo, watermelon,
citrus, Sardinian tuna bottarga,
rice plankton chips

BURRATA AL BALSAMICO
Apulian burrata, radicchio trevigiano, endive,
aceto balsamico di Modena (v)

VITELLO TONNATO
Slow-cooked veal loin, tuna, Salina capers

^ TARTARE DI MANZO
Australian wagyu beef tartare, horseradish,
quail egg, pecorino foam,
Italian black summer truffle

^ CARCIOFI FRITTI
Fried Apulian artichoke, salsa verde,
mint leaf, pecorino (v)

MOSCARDINI ALLA LUCIANA
Baby octopus, tomato, croutons,
caper leaves

^ CULATELLO DI ZIBELLO PERE E NOCI
Culatello ham, pear, walnuts, tardivo

PASTA & RISOTTO

FUSILLONE BOLOGNESE

Fusilloni Verrigni, Australian wagyu beef ragú, dry-aged salted ricotta

^ TORTELLI ASTICE E CRESCIONE

Tortelli, buffalo ricotta, lobster, watercress

^ SPAGHETTONE AI TRE PEPERONI

Spaghettoni Verrigni, three bell peppers, Tomina di capra Carozzi, mint

^ RISOTTO DI ZUCCA

Carnaroli superfino Tenuta San Massimo, roasted pumpkin, seeds, ginger, sage

BIGOLI VONGOLE

Venetian homemade pasta, clams, lemon, parsley, chilli

CAVATELLI SAN MARZANO

Homemade Apulian pasta, San Marzano tomato, Tropea red onion confit, caciocavallo podolico, basil (v)

PESCE & CARNE

^ POLPO E PATATE VIOLA

Mediterranean slow-cooked octopus, celery, purple potato, datterino tomato, spring onion, Modena white balsamic vinegar

BRANZINO E CAVOLFIORE

Seared Italian seabass, fish broth, cauliflower, fresh herbs

^ CAPASANTA E KOHLRABI

Hokkaido scallops, kohlrabi, saffron reduction, wakame tapioca chips

^ MILANESE E RAFANO MELA

Milanese polenta and grissini, Marlene apple, horseradish, homemade mixed berry jam, crispy sage

FILETTO ALL' AMARONE

Australian wagyu tenderloin, roasted vegetables, Amarone jus

CONTORNI

Side dishes (vg)

Spinach with ginger and garlic

Grilled vegetables

Mesclun greens

Crushed potatoes with wild onion

^ Chef Luca's signature dish

Our menu contains allergens. If you suffer from a food allergy or intolerance, please let a member of the restaurant team know upon placing your order.

DOLCI

^ TIRAMISU

Mascarpone cream, lady finger, marsala, coffee

^ TARTINA AL LIMONE

Tart with caramel and Amalfi lemon ice cream

CANNOLI E RICOTTA

Cocoa cannoli, buffalo ricotta,
Sicilian pistachio ice cream, candied citrus

CREMA BRUCIATA ALLA LAVANDA

White chocolate and Italian lavender
crème brûlée, vanilla tuile

^ Chef Luca's signature dish

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