

Dolci

Affogato (E, G, D, N)
vanilla ice cream, espresso coffee shot

Tiramisu (E, G, D)
homemade Savoiardi biscuits soaked in
espresso coffee, layered with mascarpone
cream, cocoa powder

Torta Ricotta & Pere (E, D, N)
ricotta & pear cake, hazelnut sponge, lemon
caramel sauce

Bigne al Gianduja (E, G, D, N)
cocoa craquelin choux filled with gianduja
cream, warm dark chocolate sauce

Montebianco (E, D)
light orange cream, blackcurrant sorbet,
chestnut cream, crispy meringue

Gelati (E, D)
homemade ice cream

Sorbetti (VG)
homemade sorbets

ARVN

Arva

Aman’s tribute to the Italian underground flavours

A beachside Italian restaurant with a warm, convivial atmosphere, Arva at Amankila draws inspiration from Italy’s farm-to-table cucina semplice and cucina del raccolto gastronomic tradition.

With roots reaching back to the medieval era, this cooking style combines the warmth of the home kitchen with the ingenuity required to tease out the most potent and delicate flavours from even the simplest of ingredients sourced from the tropical sea and soil of Bali.

The local community is an essential source of Arva's fresh, organic produce. Every day, a fisherman from the local village of Jimbaran, brings the prime of his latest catch to Amankila, including snapper, seabass and grouper caught to order. Free-range organic chicken and eggs are supplied by farms in the Bali region, allowing Arva to offer sharing platters of herb-roasted chicken; whereas the produce markets of the North Bali region ensure a daily supply of herbs, tropical fruits, and fresh vegetables.

Arva’s menu celebrates authentic Italian flavours, ingenuity, and creativity. From specialities such as Tagliere to the finest classics such as pollo alla piastra – Arva’s dishes are perfect for sharing.

<i>Antipasti</i>	
Insalata di Funghi e Parmigiano (D)	curly endive, mushrooms, garlic chives, aged parmesan cheese, shallot vinaigrette
Insalata, Zucca Arrostita, Bagnacauda Dressing (F)	romaine lettuce, roasted garden squash, anchovies “Bagnacauda” dressing
Insalata, Barbabietole, Caprino, Nocciole (D, N)	rocket, radicchio, beetroot, goat’s cheese, toasted hazelnuts, honey-mustard dressing
Burrata e Pomodorini (D)	mixed tomatoes, burrata cheese, garden basil, balsamic vinegar
Manzo Tonnato (E, F)	slow-cooked beef tenderloin slices, coated with traditional “tonnata sauce”, capers
Crudo di Tonno (F, G)	raw tuna, citrus, capers, Venetian dressing, black olives focaccia crumbs
Calamari, Cannellini e Cavolo Nero (F)	quick-seared squid, creamy cannellini beans, cavolo nero, lemon
Capocollo, Gnocco Fritto, Giardiniera (G, D)	thinly sliced Italian cured pork neck, fried bread puffs, pickled vegetable “Giardiniera”

<i>Primi Piatti</i>	
Minestrone di Verdure (VG)	seasonal vegetable soup, olive oil
Risotto allo Zafferano (D)	aquarello rice, saffron, aged parmesan
Linguine all’Astice (C, G, D)	linguine pasta, bisque sauce, local lobster
Rigatoni alla Gricia (G, D)	rigatoni pasta, pecorino, aged parmesan, toasted black pepper, crispy guanciale
Tagliatelle alla Bolognese (E, G, D)	house-made tagliatelle pasta, beef Bolognese ragout, aged parmesan
Spaghetti, Aglio, Acciughe, Mollica Croccante, Prezzemolo (G, F)	spaghetti, garlic, sweet chili, anchovies, crispy breadcrumbs, parsley
Cavatelli, Cavolfiori, Nocciole e Limone (G, D, N)	house-made cavatelli, cauliflower cream, toasted hazelnut, lemon zest, pecorino
Agnolotti del Plin (E, G, D)	Piedmont style house-made stuffed pasta with roasted meat, sage butter, beef jus, aged parmesan
<i>Contorni</i>	
Insalata Mista (VG)	mixed salad, carrot, radishes, vinaigrette
Rucola & Parmigiano (D)	rocket, parmesan cheese salad
Patate al Forno (VG)	roasted potatoes with olive oil, rosemary and garlic
Broccoli, Aglio e Pepperoncino (VG)	sauteed broccoli, crispy garlic, chili

<i>Secondi Piatti</i>	
Parmigiana di Melanzane (G, D)	eggplant, mozzarella, tomato sauce, parmesan cheese, basil
Filetto di Manzo (D)	200g Australian wagyu beef tenderloin, pickled mustard beef jus, watercress
Tagliata di Manzo (D)	300g Australian wagyu ribeye steak, roasted garlic
Gamberoni alla Griglia (C)	grilled jumbo tiger prawns, lemon-parsley dressing
Merluzzo Nero, Ragu’ di Ceci e Peperoni (F)	pan-seared black cod, warm chickpea ragout, bell pepper puree, parsley oil
Cernia Asiatica, “Guazzetto” Mediterraneo (F)	Asian grouper, “in guazzetto” of cherry tomatoes, capers, olives, garlic, white wine
Cotoletta alla Milanese (E, G, D)	pork cutlet, burnt lemon, crispy sage
Galletto alla Salvia (D)	half organic baby chicken from Manggis, roasted garlic, sage butter, white wine vinegar sauce

<i>Sauces on Side</i>	
Red Wine Beef Jus (G, D)	
Peppercorn (D)	
Salsa Verde (VG, G)	