

ARVA MENU

ANTIPASTI

VITELLO TONNATO
Slow-Cooked Veal Noix, “Tonnata”, Capers

CARPACCIO DI GAMBERI ROSSI
Red Prawns, Lemon, Mandarin, Bergamot

GIARDINO DI POMODORI (G, D)
Selection of Tomatoes, Bruschetta Ice Cream

INSALATA DI ASTICE E ALBICOCA
Dakhla Lobster, Spicy Mayonnaise,
Apricot, Honey Vinaigrette

PASTA & RISOTTO

LINGUINE AI FRUTTI
DI MARE (G, D, N)
Homemade Linguine, Prawns,
Octopus, Tomato Sauce

RAVIOLO ALL'ASTICE (G, D)
Homemade Ravioli, Lobster Bisque, Orange

TORTELLI RICOTTA
E SPINACI (V, G, D, N)
Homemade Ravioli, Italian Ricotta, Spinach,
Toasted Hazelnuts

RISOTTO ALLO ZAFFERANO E
MIDOLLO (G, D)
Saffron Risotto, Fried Bone Marrow

RISOTTO PRIMAVERA (D)
Peas Risotto, Tomato, Squid

INSALATA DI POLPO
Grilled Octopus, Taggiasca Olives, Fennel

MELONE & MOZZARELLA (G, D)
Marinated Watermelon, Mozzarella Ice Cream

BATTUTA DI MANZO
Beef Tartare, Saffron Mayonnaise,
Nectarine, Vervain Gel

GNOCCHI CACIO E PEPE (V, D, G)
Homemade Potato Gnocchi, Pecorino, Black Pepper

MEZZE MANICHE BOLOGNESE (G, D)
Beef Ragout, Parmigiano Reggiano

AGNOLOTTI (G, D)
Homemade Raviolli, Lamb Ragout,
Parmigiano Reggiano, Berries

CAPPELLETTI AI GAMBERI (G, D)
Smoked Tomato Sauce, Prawns, Ricotta

BOTTONI AL LIMONE (V, G, N)
Homemade Bottoni Ravioli, Zucchini, Lemon, Basil

TO SHARE

SOGLIOLA ALLA MUGNAIA (G, D)
Pan Seared Local Dover Sole, Lemon, Parsley,
Butter Sauce, Fennel, Orange Salad

BRANZINO IN CROSTA DI SALE
Salt Crust Baked Local Seabass,
Sautéed Vegetables

SECONDI

BRANZINO ALLA PUTTANESCA (D)
Local Pan Seared Seabass, Black Olives, Capers,
Tomato Sauce

ROMBO ALLE CILIEGIE (D,N)
Poached Turbot, Cherry, Smoked Beetroot

RANNA PESCATRICE
BAGNACAUDA (D)
Monkfish, Grilled Sucrine Lettuce, Capers

FILETTO DI MANZO (D, N)
Beef Filet, Roasted Saturn Peaches,
Stuffed Morel Mushrooms, Beef Jus

AGNELLO E CAPONATA (N)
Farmed Lamb Duo, Italian Caponata

POLLO E ASPARIGI (G, D)
Farm Chicken, Roasted Asparagus,
Lemon Sabayon

SIDES

FAGIOLI ALL'UCCELLETTO (VG)
White Beans Cooked In Tomato Sauce, Sage

INSALATA VERDE (VG)
Garden Salad

PURÈ DI PATATE (V, D)
Mashed Potatoes

SPINACI (VG)
Sautéed Spinach

FUNGHI TRIFOLATI (V, D)
Sautéed Mushrooms

PATATE FRITTE
Homemade Fries

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

All prices are in MAD and include 10% service charge and 10% 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.