

*Aria*  
I T A L I A N

Menu Alla Carta

# Primula!

**Follow me as if I had invited you home, sit in our living room and let us tell you...**

Italy has been the cradle of various cultures for centuries,  
hence a strong culinary history.

Today I want to reopen the doors on a journey to discover hidden,  
omitted but also forgotten ingredients.

Have a nice stay!

Group Executive Chef

**Angelo Vecchio**

## Tasting Menus

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### La Carta Bianca

The expression “carta bianca” is to grant total freedom of action to a person. In fact, there is no limitation to what carta bianca can provide when there is only one signature on this paper and in this case the one of our Executive Chef.

Let me choose for you	1,488
with Wine Pairing	1,888

### La Primula

**Oyster** | *Lemon Bavaroise, Green Apple Jelly, Caviar*  
**Al Mare in Salento** | *Frisella, Almonds, Sea Urchin*  
**Portonovo** | *Aged Risotto, Wild Asparagus, Oyster Cream, Savages Mussels of Portonovo*  
**Fusilloni** | *Carbonara di Quaglia & Tartufo*  
**John Dory** | *Artichoke in Different Textures*  
**Malelingue** | *24h Sous Vide Ox Tongue, Coriander Salsa Verde, Vegetables Scapece*  
**Cannoli** | *Nutella & Mascarpone*

7 Courses	1,488
with Wine Pairing	1,888

## Antipasti

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<b>Sottobosco</b> <i>(Undergrowth)</i> Snails of Briona's Hills, Black Garlic Purée, Watercress Sauce, Freeze Dried Capers, Snail Caviar	198
<b>Al Mare in Salento</b> <i>(To the Sea in Salento)</i> Frisella "Apulia durum wheat bread", Fresh Sea Urchin, Sicilian Almond Foam	208
<b>Questa non è una Caesar Salad</b> This is not a caesar salad	198
<b>Il Bianconiglio</b> <i>(The White Rabbit)</i> Rabbit Loin Porchetta Style, Garden Leaf, Roasted Tagiasca, Smoked Potato Foam	198
<b>Salmone, Tartufo &amp; Caviale</b> Salmon Tartar, Truffle, Onion & Mustard Seeds Relish, Classic Oscietra	278
<b>Il Pomod'Oro &amp; la Burrata</b> Cherry Tomato, Burrata d'Andria, Basil Cress	238

## Paste & Risotti

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<b>L'Astice &amp; la Tagliatella</b>	298
Lobster Tagliatelle, Zarda Sauce, Bagnacauda Fondue	
<b>Assoluto di Burrata</b> ( <i>Absolute of Burrata</i> )	198
Burrata Stuffed Ravioli, Burrata Foam, Burrata Broth, Voatsiperifery Pepper	
<b>Portonovo</b>	288
Aged Risotto, Asparagus, Oyster Cream, Savages Mussels of Portonovo	
<b>Anatrella &amp; Fave</b>	258
Wholewheat Pappardelle, Broad Beans Pesto, Pulled Duck Leg, Pecorino Cheese	
<b>Carbonara di Quaglia</b>	218
Large Fusilli Pasta, Quail Ragu, Egg Sauce	
<b>LA Lasagna Aperta</b>	278
Open Lasagna - all the ingredients in a different form	

## Secondi Piatti

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<b>Una Milanese ad Hong Kong</b> <i>(A Milanese in Hong Kong)</i> Veal Cutlet Milanese Style, Sichuan Style Celtuce, Black Garlic Purée	468
<b>“Fiori &amp; Spezie”, Il Viaggio del Piccione</b> Honey & Spice Crusted Pigeon, Onion Tart, Topinambur, Cherry & Almond Dressing	358
<b>Malelingue</b> <i>(Gossips)</i> 24h Sous Vide Veal Tongue, Coriander Salsa Verde, Vegetables a “Scapece”	298
<b>San Pietro &amp; Carciofi</b> John Dory, Artichoke in Different Textures	338
<b>Pescatrice ai Fiori di Zucca</b> Sous Vide Monkfish, Smoked Halibut Stuffed Zucchini Blossom Beignet, Mussels	318
<b>Il Pescato del Giorno Alla Griglia</b> We work closely with small Fishmongers who supply to us the freshest seafood through a fast and direct supply from dock to our kitchen in just 24h	MP

## From the Grill

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### **Kagoshima Wagyu Rib Eye A4**

*Under 200g is considered as carpaccio*

298 / 100g

*minimum 200g*

### **Australian Black Angus Striploin M5 Black Market by “Rangers Valley”**

218 / 100g

## Le Grandi Portate

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*Subject to availability*

### **Whole Yellow Skin Chicken**

Served with Steamed Rice, Corn, Pumpkin, Lemon Flavour, Crispy Chicken Skin

*1.5kg sharing for at least 2 | 50 min at least*

1,288

### **Whole Line Caught Seabass**

Seafood Tomato Sauce, Olives, Capers, Fresh Tomato, Lemon Juice

*1.5 / 2kg sharing for at least 2 | 40 min at least*

MP

## I Contorni

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<b>Lampascioni Fritti</b> Apulian Deep Fried Onion	98
<b>Asparagi alla Griglia</b> Grilled Asparagus, Parmigiano Cheese	98
<b>Purea di Patate al Comté</b> Comté Homemade Potatoes Cream	98
<b>La Peperonata</b> Bell Pepper, Onion, Basil, Roasted Tomato	98



## La Pinsa

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In Aria, we want to pay a tribute to one of the oldest but almost unknown Italian products LA PINSA - the word Pinsa comes from the Latin word “Pinsere” that means to stretch, to spread.

The original recipe comes from an ancient product made amongst the rural populations living just outside the walls of Rome, who used to cook this kind of “focaccia”, grinding cereals like millet, barley and spelt and adding salt and herbs. The recipe has then been revisited several times over the centuries, until current day.

Unmistakable in this product is the characteristic oval shape. Absolutely different from common pizza, La Pinsa uses the one and only original blend of flour: wheat, rice, soy and dried mother yeast that produces a special maturation process, bringing to the final product fragrance, digestibility and friability.

<b>Margherita Imperfetta</b> ( <i>Unconventional Margherita</i> ) San Marzano Tomato, Piennolo, Burrata, Basil Pesto	258
<b>Osé</b> ( <i>Spicy</i> ) San Marzano Tomato, Fior di Latte, ‘Ndujia, Chorizo, Carolina Reaper Oil	298
<b>Parma</b> Rocket, Burrata, Culatello Ham “Spigaroli”, Parmigiano	338
<b>Isola Rossa</b> Burrata, Sea Urchin, Oscietra Caviar, Lardo of Colonnata, Shiso	398