

Aria
I T A L I A N

Menu Alla Carta

Limoni

Follow me as if I had invited you home, sit in our living room and let them 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

La Carta

La Carta Bianca

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 this agreement can provide when there is only one signature on this paper, and in this case the one of our Chef.

Let me choose for you	1,490
with Wine Pairing	1,990

Limoni

Capesante | *Smoked Scallops, Vinegar Gel*

Sottobosco | *Snails of Briona’s Hills, Morels, Chantarelle Sauce, Snail Caviar*

Amalfi Nel Cuore | *Aged Carnaroli Risotto Reserva, Amalfi Lemon, Provolone del Monaco*

L’Astice & La Tagliatella | *Lobster Tagliatelle, Zarda Sauce, Bagna Cauda Fondue*

San Pietro | *Pan Seared John Dory, Martini Sauce, Periwinkles, Charred Brussels Sprout*

Malelingue | *24h Sous Vide Veal Tongue, Coriander Salsa Verde, Vegetables a “Scapece”*

Limone | *Amalfi Lemon Mousse, Lemon Gel, Mint*

7 Courses	1,490
with Wine Pairing	1,990

Antipasti

Il Pomod'ORO & la Burrata	258
150g Burrata d'Andria, Cherry Tomato, Basil Cress	
Questa Non È Una Caesar Salad	198
This is not a Caesar Salad	
Caviale A Sorpresa	308
Honey Peas Panna-Cotta, Smoked Scottish Scallops, Classic Oscietra	
Al Mare in Salento "To The Sea in Salento"	208
Frisella "Apulia Durum Wheat Bread", Mussels and its own Foam	
Sottobosco	278
Snails of Briona's Hills, Morels, Chantarelle Sauce, Snail Caviar	
Il Bianconiglio	198
Rolled Rabbit Loin in Porchetta Style, Potatoes Foam, Carrots Pureé, Roasted Olives	

Paste & Risotti

Assoluto di Burrata	198
Burrata Stuffed Ravioli, Burrata Foam, Burrata Broth, Voatsiperifery Pepper	
Pappardelle	198
Homemade Whole Wheat Pappardelle, Roasted Tomato, Salty Ricotta	
Amalfi Nel Cuore - Amalfi In the Heart	218
Aged Carnaroli Risotto Reserva, Amalfi Lemon, Provolone del Monaco	
L'Astice & la Tagliatella	298
Lobster Tagliatelle, Zarda Sauce, Bagnacauda Fondue	
Carbonara di Quaglia	218
Large Fusilli Pasta, Quail Ragu, Egg Sauce	
LA Lasagna Aperta	278
Open Lasagna All The Ingredient in a Different Form	

Secondi Piatti

San Pietro	338
Pan Seared John Dory, Martini Sauce, Periwinkles, Charred Brussels Sprout	
Rosso Mazzara	438
Mazzara Red Prawn, its own Reduction, Lemon Gel, Chives	
Il Pescato del Giorno Alla Griglia	MP
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	
Una Milanese ad Hong Kong	468
Veal Cutlet Milanese Style, Veal Jus, Saffron Lemon Mayonnaise	
Il Viaggio del Piccione	328
Pigeon Breast, Chantarelle, Cherry & Almonds	
Malelingue - Gossip	298
24h Sous Vide Veal Tongue, Coriander Salsa Verde, Vegetables a “Scapece”	

From the Grill

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”

Under 200g is considered as carpaccio

218 / 100g

minimum 200g

I Contorni

Broccolini Aglio Olio & Peperoncino

Broccolini AOP, Garlic, Chili Olive Oil

98

Funghi Saltati

Chantarelle Mushrooms, Garlic, Thyme

98

Purea di Patate al Comté

Comté Cheese Homemade Potatoes Cream

98

La Peperonata

Bell Pepper, Onion, Basil, Roasted Tomato

98

La Pinsa

In Aria we want to pay a Tribute to one of the oldest but almost unknown Italian product 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 among 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 than has been revisited several times over the centuries, until nowadays.

Unmistakable in this product is the characteristic Oval Shape absolutely different than common pizza, the one and only original blend of flour: wheat, rice, soy and dried mother yeast, that due to a special maturation process bring to the final product Fragrance, Digestibility and Friability.

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