

*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

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### 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

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### 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

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

## Paste & Risotti

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

## Secondi Piatti

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

## 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”**

*Under 200g is considered as carpaccio*

218 / 100g

*minimum 200g*

## I Contorni

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### **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

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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.

<b>Margherita Imperfetta</b> ( <i>Unconventional Margherita</i> ) San Marzano, Piennolo, Burrata, Basil Pesto	258
<b>Osé</b> ( <i>Spicy</i> ) San Marzano, Fior di Latte, ‘Nduja, 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