



ARIA RESTAURANT

**SPR
IN
G.**





ARIA DI CASA

Tasting menu five courses **120**

Wine pairing **50**

The nature colors, the streets smell, the taste of what we liked as kids. Nothing can nurture us more gently than those little things that make us feeling safe, invincible, sure that nothing in the world may touch us. This is what we all call "Casa"

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ALICI COME PRIMA

anchovies, parsley, lemon

BATTI...L'OCCHIO

stuffed pasta, buffalo ricotta cheese, "cicoli", tomato

TUBETTI PASTA, SPINY DYE MUREX, GREENBEANS,
PECORINO CHEESE

VITELLO ALLA PIZZAIOLA

veal, tomato, potatoes, provola, friggiteLLi pesto

QUAS'AT

ricotta mousse, dark chocolate, mandarin, almond

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BOCCATA D'ARIA

Tasting menu seven courses **150**

Wine pairing **70**

A man cannot stand totally aside from himself and from his roots, at the same time he owns two legs to walk, to go somewhere else and get lost in the world. He will always have the desire to go back to the starting point but, once at home, he will realize that his journey will have changed his eyes forever.

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GOBBETTI SHRIMPS, BUFFALO BUTTERMILK, FRIARIELLI

COD, SPRING ONION, POLENTA

NERO A METÀ

tubetti pasta, cuttlefish, squid ink, tom kha gai

RISOTTATA

rice, asparagus, eggs, spring onions

TURBOT

turbot, fennel, mussel dashi

UP AND DOWN THE APENNINES

suckling pig, savoy cabbage, annurca apple mustard

BUFFALO MILK, STRAWBERRY, PEAS

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CAMPATO IN ARIA

Tasting menu in three courses
to choice from our menu

120

STARTERS

POLPOP

octopus ragu, potato cappuccino, lime, pimento de la Vera, sea lettuce

GOBBETTI SHRIMPS, BUFFALO BUTTERMILK,
FRIARIELLI

ORIENTAL LOBSTER

lobster, roasted cauliflower, Thai curry

ESCAROLE

escarole, sesame milk, marsala liqueur gel

BRUTAL

beef, cypress, mustard, marrow, mushrooms

FIRST COURSE

A TUTTA V

cannelloni, almond curd, chard, black truffle, wild garlic

BATTI...L'OCCHIO

gnocchi fresh pasta, buffalo ricotta cheese, "cicoli", tomato

SPAGHETTI, SEA LUPINS, CLAMS, SEAWEED,
MEDITERRANEAN CURRY

RISOTTATA

rice, asparagus, eggs, spring onions

TUBETTI PASTA, SPINY DYE MUREX,
GREENBEANS, PECORINO CHEESE

MAIN COURSE

COD, CUTTLEFISH INK, PEAS, ALMOND,
LEMON

TURBOT

turbot, fennel, mussel dashi

GREEN LAMB

lamb, artichoke, wild garlic

UP AND DOWN THE APENNINES

suckling pig, savoy cabbage, annurca apple mustard

VITELLO ALLA PIZZAIOLA

veal, tomato, potatoes, provola, friggiteli pesto

VOLERE VOLARE

pigeon, pumpkin, kumquat, chestnut, whisky

DESSERT

ANANAS, COCCO E CAFFÈ

pineapple and lime sorbet, coconut mousse, coffee tapioca pearl

QUAS'AT

ricotta mousse, dark chocolate, mandarin, almond

VERDE FICO

chocolate, zabaione ice-cream, figs compote, nuts

IL BIONDO CHE FA IMPAZZIRE IL MONDO

orange, crodino, peanuts

BUFFALO MILK, STRAWBERRY, PEAS

ICE CREAM AND SORBET SELECTION