

ARVA

— AMAN VENICE —

MENU

The English word 'harvest' originates from the Latin word 'Arva', meaning 'arable' or 'cultivated'. In the Italian cucina del raccolto tradition, ingredients are grown in gardens or on farms, foraged from forest floors, or plucked fresh from the oceans, then transformed by the simple alchemy of the kitchen into uncomplicated, heart-warming dishes, made for sharing with family and friends. Arva finds its inspiration in this tradition, drawing on the farmers and fishermen around us to source the finest local ingredients and freshest seafood. With a little help from our community, Arva celebrates the conviviality and warmth of traditional Italian family dining; seasonal, sociable, and sustainably sourced.

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AMAN VENICE • PALAZZO PAPADOPOLI • VENICE

A KISMET MENU • AMAN VENICE

HOW TO READ THIS MENU

Every mark and figure below appears beside a dish only when the house prints it there.

DIETARY MARKS

 Vegetarian

 Vegan

THE LINE BENEATH A DISH

Burrata con pomodorini dell'orto e pesto di basilico (7)

Burrata with Garden Cherry Tomatoes and Basil Pesto

Codes are the allergens the house declares beside a dish; tell your host before you order, not after.

THE ALLERGENS THIS MENU DECLARES

(1) Gluten

(2) Crustaceans

(3) Egg

(4) Fish

(7) Milk

(8) Nuts

(9) Celery

(10) Mustard

(12) Sulfur dioxide and sulphites

(14) Molluscs

ALL DAY

ANTIPASTI

Carpaccio di manzo, salsa bernese e scaglie di parmigiano (3)(7)(10)(12)

Beef carpaccio, bearnaise sauce, Parmesan cheese

Catalana di gamberi e scampi (2)(9)(10)

Prawns and langoustine catalan style

Polpo alla brace, patate e insalata russa (10)(14)

Grilled octopus with potatoes and russian salad

Prosciutto crudo di Parma e melone

Parma ham and melon

PRIMI PIATTI

Risotto allo champagne e caviale oscietra (3)(7)(9)(12)

Champagne risotto with oscietra caviar

■ Gnocchi al pesto di basilico e fagiolini (1)(3)(7)(8)

Potato gnocchi with basil pesto and green beans

Paccheri al pomodoro e stracciatella di bufala (1)(7)

Paccheri pasta with tomato sauce and stracciatella cheese

Linguine alle vongole (1)(12)(14)

Linguine pasta with clams

SECONDI PIATTI

Entrecôte di manzo al barbecue, friggirelli e chimichurri (9)(12)

Grilled beef entrecôte, sweet green pepper and chimichurri sauce

Galletto alla diavola con patate sabbiate (9)(10)

Spicy roasted baby chicken with salted potatoes

Branzino alla piastra e scapece di zucchine (4)(7)(9)

Pan-fried seabass with courgette escapeche style

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ALL DAY

SECONDI PIATTI · CONTINUED

- Parmigiana di melanzane (7)
Eggplant parmigiana

INSALATE

Insalata di astice, mazzancolle, pesche e valeriana (2)(8)(10)
Lobster and king prawns with peaches and valeriana salad

- Insalata greca, feta, olive, cipolla rossa e cetriolo (7)
Greek salad, feta cheese, olive, red onion and cucumber

- Caprese con tris di pomodori e mozzarella di bufala (7)
Buffalo mozzarella caprese with mixed tomatoes

Insalata nizzarda, tonno scottato, acciughe, fagiolini, uova, pomodori, patate e olive (3)(4)(12)
Nizzarda salad with tuna tataki, anchovies, green beans, boiled eggs, tomatoes, potatoes and olives

Insalata Caesar, pollo, bacon, acciughe e parmigiano (1)(3)(4)(10)(12)
Caesar salad, chicken, bacon, anchovies and Parmesan cheese

TOAST E SANDWICH

Aman Venice club sandwich (1)(3)(10)(12)
Aman Venice club sandwich

- Focaccia vegetariana, verdure grigliate, mozzarella di bufala (1)
Vegetarian focaccia, grilled vegetables, buffalo mozzarella and rocket salad

Cheeseburger di Black Angus, cheddar, pomodoro, cipolla, insalata e bacon (1)(3)(7)(10)
Black Angus cheeseburger, mature cheddar, tomato, onion, salad and bacon

- Focaccia di patate, prosciutto crudo e stracciatella (1)(7)
Focaccia bread, Parma ham and stracciatella cheese

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ALL DAY

DESSERT

Tiramisù (3)(7)

Tiramisu

Tartelletta con cremoso alla vaniglia e pesche (1)(3)(7)

Tartlet with vanilla cream and peaches

Meringata di frutta (3)(7)

Merengue, chantilly and seasonal fruit



Selezione di gelati e sorbetti artigianali (3)(7)

Homemade gelato and sorbet selection



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DINNER

Served from 7pm

ANTIPASTI

“Frittura di pesce veneziana” (1)(2)(4)(7)(12)(14)
Mix fried fish “Venetian style”

Battuta al coltello di Fassona, tuorlo d’uovo marinato (1)(3)(10)
Beef tartare, marinated egg yolk

Crocante di pasta sfoglia, barbabietola marinata e fonduta al nobile di capra (1)(3)(7)
Crispy Puff Pastry with Marinated Beetroot and Noble Goat Cheese Fondue

■ Burrata con pomodorini dell’orto e pesto di basilico (7)
Burrata with Garden Cherry Tomatoes and Basil Pesto

Gran crudo di pesce (2)(4)(10)(14)
Raw fish selection

PASTA E ZUPPE

Tagliatella al ragù di manzo e formaggio Vezzena (1)(3)(9)(12)
Beef ragù tagliatella and Vezzena cheese

Cappellaccio ripieno di pappa al pomodoro, salsa al basilico, spuma di parmigiano (1)(3)(7)
Cappellaccio Filled with Pappa al Pomodoro, Basil Sauce, and Parmesan Foam

Spaghetti freddo, crema di mandorle, tartare di scorfano e caviale oscietra (1)(2)(4)(8)(9)
Spaghetti with Almond Cream, Red Scorpionfish Tartare, and Osietra Caviar

Risotto peperone di Sant’Erasmo e alici in carpione (4)(7)(9)
Risotto with Sant’Erasmo Bell Pepper and Marinated Anchovies

Cannellone, ricotta di bufala, pesto di zucchine e tenerumi (1)(3)(7)
Cannellone with Buffalo Ricotta and Sicilian Zucchini Pesto

SECONDI

Dentice, gazpacho di anguria e panzanella (1)(4)
Red snapper, watermelon gazpacho and panzanella

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DINNER

SECONDI • CONTINUED

Rombo, limone salato, crema di zucchine trombette e zuccotto farcito (4)(7)(9)
Turbot with Preserved Lemon, Trombetta Zucchini Cream, and Stuffed round zucchinis

Beef Wellington con melanzane al funghetto (porzione per 2 persone) (1)(3)(7)(9)(12)
Beef Wellington with aubergines (portion for 2 people)

Faraona alla cacciatora, fondi di carciofo (9)(12)
Guinea Fowl Cacciatora-Style with Artichoke Bottoms

- ◻ Melanzana croccante con pesto di basilico, pomodoro e salsa alla mozzarella di bufala (1)(3)(7)
Crunchy aubergines with basil pesto, tomato and buffalo mozzarella sauce

DAL MERCATO DI RIALTO

- ◻ Patate saltate con aneto ed erba cipollina
Sautéed potatoes, dill and chives
- ◻ Insalata mista di Sant'Erasmus
Mixed salad from Sant'Erasmus island
- ◻ Fagiolini e taccole spadellati con pomodori secchi e mandorle (8)(12)
Green beans and snow peas with sundried tomatoes pesto and almonds
- ◻ Friggitelli, mollica croccante e prezzemolo (1)
Friggitelli Peppers with Crispy Breadcrumbs and Parsley

DESSERTS

Tiramisù (3)(7)(12)
Arva Tiramisù

Babà, albicocche, chantilly vaniglia e fava tonca (1)(3)(7)
Babà, Apricots, Vanilla Chantilly and Tonka Bean

Crema catalana con pesche e mandorle, gelato alla mandorla e cioccolato al latte (3)(7)(8)
Crema catalana with peaches, almond and milk chocolate ice cream

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DINNER

DESSERTS · CONTINUED



Ciocolato e cioccolato

Chocolate and chocolate: chocolate sponge cake, sorbet, mousse and crumble

La nostra selezione di formaggi Italiani *(1)(3)(7)(12)*

Our Italian cheese selection



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SUNDAY BRUNCH

Served from 11am to 4pm

EGGS & BRUNCH CLASSICS

Uova “Benedict/Royal”, panino al vapore (1)(3)(4)(7)
Eggs Benedict/Royale on a Steamed English Muffin

Uova Benedict con astice (1)(3)(4)(7)
Lobster Benedict

Uova in salsa di pomodoro, capperi, olive, erbe fresche (3)(9)
Eggs in Tomato Sauce, Capers, Olives, Fresh Herbs

Uova strapazzate con granceola (3)(4)(7)
Scrambled Eggs with Crab

Brownies alla banana con gelato alla crema (3)(7)
Banana Brownies with Vanilla Ice Cream

Fluffy pancake, frutti di bosco, crema chantilly (1)(3)(7)
Fluffy Pancakes, Mixed Berries, Chantilly Cream

PIATTI FREDDI

COLD DISHES

■ Cous cous, feta, pomodorini, olive, menta (7)
Cous Cous, Feta, Cherry Tomatoes, Olives, Mint

Tartare di Fassona, tuorlo d'uovo (3)(10)(12)
Fassona Beef Tartare, Egg Yolk

Frisella all'acqua di pomodoro, avocado, salmone (1)(4)
Frisella with Tomato Water, Avocado, Salmon

Roast beef tonnato, capperi fioriti (4)(9)(10)(12)
Roast Beef, Tuna Infused Sauce, Capers

SIGNATURE

Croque Madame al tartufo nero pregiato (1)(4)(7)
Truffle Croque Madame, Premium Black Truffle



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SUNDAY BRUNCH

SIGNATURE • CONTINUED

Blinis di mais, uova di quaglia, caviale oscietra (3)(4)(7)
Corn Blinis, Quail Eggs, Oscietra Caviar

Cheeseburger 'au Cheval' (1)(3)(7)(10)(12)
Cheeseburger 'au Cheval'

PIATTI CALDI

HOT DISHES

Pescato del giorno (4)(9)
Wild Catch of The Day

Tagliata di manzo, patate, rucola, grana (7)(9)(12)
Beef Tagliata, Potatoes, Rocket, Parmesan

Costicine di maiale speziate, salsa BBQ, patate sabbiare (9)(10)(12)
Spiced Pork Ribs, BBQ Sauce, Sandy Potatoes

Spaghettoni alla carbonara (1)(3)(7)
Spaghetti Carbonara

Rigatoni alla bolognese, besciamella, parmigiano gratinati (1)(7)(9)(12)
Baked Rigatoni Bolognese, Béchamel, Parmigiano

Gnocco di patate, parmigiano, tartufo nero pregiato (1)(3)(7)
Potato Gnocchi, Parmigiano, Premium Black Truffle

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