ARVA

AMANJENA

MENUS

Daily 6:30pm - 10:30pm

ARVA MENU

ANTIPASTI

VITELLO TONNATO
Slow-Cooked Veal Noix, “Tonnata”, Capers

CARPACCIO DI GAMBERI ROSSI
Carabinero Red Prawns, Lemon, Mandarin, Bergamot

GIARDINO DI POMODORI *(G)(D)*
Selection of Tomatoes, Bruschetta Ice Cream

ASTICE E MELA
Dakhla Lobster, Spicy Mayonnaise, Granny Smith Apple, Honey Vinaigrette

INSALATA DI POLPO
Grilled Octopus, Courgettes, Taggiasca Olives

BATTUTA DI MANZO *(G)(D)*
Beef Tartare, Fried Sweet Potato, Brioche

INSALATA DI PATATE *(D)(N)*
Bonito Tuna Tataki Style, Green Beans, Basil Pesto

PASTA & RISOTTO

LINGUINE AI FRUTTI DI MARE *(G)(D)(N)*
Homemade Linguine, Prawns, Octopus, Tomato Sauce

RAVIOLO ALL’ASTICE *(G)(D)*
Homemade Ravioli, Lobster Bisque, Orange

TORTELLI RICOTTA E SPINACI *(V)(G)(D)(N)*
Homemade Ravioli, Italian Ricotta, Spinach, Toasted Hazelnuts

GNOCCHI ALLA SORRENTINA *(D)(G)*
Homemade Potato Gnocchi, Scamorza, Red Prawns

FAGOTTINI ALLA NORMA *(V)(G)(D)*
Dried Ricotta, Aubergine, Yellow and Red Datterino Tomatoes

(V) Vegetarian · (VG) Vegan · (G) Gluten · (D) Dairy · (N) Nuts

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ARVA MENU

PASTA & RISOTTO · CONTINUED

LAMB PAPPARDELLE *(G)(D)*
Lamb Ragout, Courgette, Parmigiano Reggiano

RISOTTO CACIO E PEPPE *(V)(D)*
Pecorino Ice Cream, Black Pepper

RISOTTO ALLO ZAFFERANO E MIDOLLO *(G)(D)*
Saffron Risotto, Fried Bone Marrow

MEZZE MANICHE BOLOGNESE *(G)(D)*
Beef Ragout, Parmigiano Reggiano

TO SHARE

SOGLIOLA ALLA MUGNAIA *(G)(D)*
Pan Seared Local Dover Sole, Orange Salad, Lemon, Parsley, Fennel, Butter Sauce

BRANZINO IN CROSTA DI SALE
Salt Crust Baked Local Seabass, Sautéed Vegetables

SECONDI

BRANZINO ALLA PUTTANESCA *(D)*
Local Pan Seared Seabass, Black Olives, Capers, Tomato Sauce

ROMBO ALL' UVA PASSA *(D)(N)(G)*
Poached Turbot, Roasted Fennel, Red and White Raisin Sauce

RANA PESCATRICE BAGNACAUDA *(D)*
Monkfish, Grilled Endive, Capers

FILETTO DI MANZO *(D)(N)*
Roasted Beef Filet, Tuscan Black Cabbage, Quins Purée

POLLO ALLA BOSCAIOLA *(G)(D)*
Farm Chicken, Pickled Mushrooms, Stuffed Morels, Roasted Pumpkin

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ARVA MENU

SECONDI · CONTINUED

AGNELLO E CAPONATA *(N)*
Farmed Lamb Duo, Italian Caponata

SIDES

FAGIOLI ALL'UCCELLETTO *(VG)*
White Beans Cooked In Tomato Sauce, Sage

INSALATA VERDE *(VG)*
Garden Salad

PURÈ DI PATATE *(V)(D)*
Mashed Potatoes

SPINACI *(VG)*
Sautéed Spinach

FUNGHI TRIFOLATI *(V)(D)*
Sautéed Mushrooms

PATATE FRITTE
Homemade Fries

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DOLCI

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AFFOGATO *(V)(D)*
Vanilla Gelato, Espresso

MILLEFOGLIE ALLA VANIGLIA *(V)(D)*
Classic Italian Vanilla Millefoglie

BABÀ *(V)(G)(D)*
Italian Lievitato Soaked in Rosemary and Apricot Syrup, Pastry Cream

TIRAMISÙ *(V)(G)(D)*
Savoiardi Biscuits, Coffee, Mascarpone Cream

TARTELLETTA ALLE CILIEGIE *(G)(D)*
Cherry Chantilly, Tarragon Cream, Red Fruit Ice Cream

PANNACOTTA AL CIOCCOLATO *(V)(D)*
Chocolate, Caramel

GRANITA *(VG)*
Daily Selection of Homemade Italian Style Granita

GELATO E SORBETTI *(V)(D)(N)(VG)*
Daily Selection of Homemade Italian Style Ice Cream and Sorbets

DIGESTIVO

GRAPPA
Chardonnay in Barrique

GRAPPA
Nonino Grappa Monovitigno

GRAPPA
Nonino Grappa Monovitigno Moscato

AMARO
Nonino Quientessentia

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DOLCI

DIGESTIVO · CONTINUED

LIMONCELLO
Villa Massa

COCKTAILS DOPOCENA

MY ESPRESSO
Beluga Vodka, Coffee Liqueur, Spices, Espresso

AMARETTO SOUR
Disaronno, Lemon, Honey

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BEVERAGE MENU

ARVA COCKTAILS

ARVA NEGRONI
Boudier Saffron Gin, Campari, Antica Formula, Fig

JENA MARTINI
Palmarée Golden Gin, Vermouth, Cardamom, Orange Blossom Scent

DESERTO
Mahia, Lemon, Lavander

FRATELLO BASILICO
Limoncello, Tequilla, Ginger, Basil

MOROCCAN SPRITZ (Low ABV)
Palmarée Golden Gin, Grapefruit, Elderflower, Prosecco

MY ESPRESSO
Beluga Vodka, Kahlúa, Espresso

CLASSIC COCKTAILS

DRY MARTINI
Tanqueray 10 or Beluga Noble, Dry Vermouth, Olive Brime

BOULEVARDIER
Bulleit Burbon, Campari, Vermouth Rouge

APEROL SPRITZ
Aperol, Prosecco, Soda Water

BELLINI
Peach, Prosecco

MOCKTAILS

BAMBINO BASILICO
Ginger, Lemon, Basil

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BEVERAGE MENU

MOCKTAILS · CONTINUED

LAMPONI
G(IN) 0.0%, Hibiscus Cordial, Le Tribute Grapefruit

LENTO
R(HUM) 0.0%, Spices, Espresso

SNACKS

CHARCUTERIE BOARD *(G)*
Selection of Italian Cured Meats, Homemade Focaccia

CHEESE BOARD *(V)(G)(D)*
Selection of Italian Cheese, Homemade Ciabatta

FOCACCIA DI RECCO *(V)(G)(D)*
Traditional Ligurian Cheese Focaccia

ARANCINI *(G)(D)*
Sicilian-Style Arancini, Beef Ragout, Mozzarella

DOLCI

MINI CANNOLI *(V)(G)(D)*
Italian-Style Cannoli, Ricotta, Chocolate Drops

BIGNÈ AL CIOCCOLATO *(V)(G)(D)*
Italian-Style Bignè, Chocolate Ganache

APERITIF & VERMOUTHS

Amaro Nonino Quintessentia

Aperol

Campari

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BEVERAGE MENU

APERITIF & VERMOUTHS · CONTINUED

Carpano Antica Formula Rosso

Cappelletti Vermouth Rouge, Bianco

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SPIRITS

VODKA

Beluga Noble

Beluga Gold

Belvedere 10

Grey Goose Altius

Le Philtre Organic

GIN

G'Vine

Mare Capri

Ophir

Palmarée Golden Premium Cru

The Botanist Islay Dry

TEQUILA

Adicción Añejo

Adicción Blanco

Don Julio Blanco

Don Julio 1942

Clase Azul Plata

Clase Azul Anejo

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SPIRITS

MEZCAL

Clase Azul Guerrero

Le Tribute Artesanal Joven

RUM

Plantation Pineapple

Zacapa 23

SINGLE MALT WHISKEY

Glenmorangie 12 Lasanta

Macallan 15

Macallan 21

BLENDED WHISKEY

JW Blue Label

Chivas 25

AMERICAN WHISKEY

Bulleit Bourbon

Maker's Mark

EAUX-DE-VIE

Mahia Baron Nahmias

Nonino Grappa Monovitigno Chardonnay in Barrique

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SPIRITS

EAUX-DE-VIE · CONTINUED

Nonino Grappa Monovitigno Moscato

ARMAGNAC & COGNAC

Armagnac L'Apothicaire

Rémy Martin XO

Rémy Martin Louis XIII

LIQUEURS

Amaretto Disaronno

Villa Massa Limoncino

BIRRA

Casablanca 33cl

Heineken 25cl

NON-ALCOHOLIC

BTTR N° 1

JNPR N°1

RHUM N° 1

SPRZ N° 1

VRMH N° 1

Budweiser 00% 33 cl

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SPIRITS

COFFEE & TEA

Espresso, Americano, Macchiato

Cappuccino, Latte, Iced Coffee

Traditional Moroccan Tea

International Tea

WATER & SOFT DRINKS

Acqua Panna 75 cl

San Pellegrino 75 cl

Aïn Saïss Still 75 cl

Aïn Saïss Sparkling 75 cl

Soft drinks

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