L'ARIA

MANDARIN ORIENTAL, LAGO DI COMO

MENU

MENU

APPETIZERS

Wagyu gunkan, black truffle	34
Tacos, fish chirachi, ikura*	36
Anchovies, butter	24
Marine gunkan, caviar	36
⊡ Panzanella, burrata	26

Aburi selection, black truffle:

Salmon	26
Tuna belly	36

CRUDI

Seared tuna, Tropea onion, fresh herbs	28
Local sea bass, black truffle	30
Yellowtail, green chili, ponzu	36
Tuna, tosazu, black truffle	38
Scottish salmon, capers, citrus fruits	26
Hamachi, cacio e pepe	34
Ikejime seabass, citrus fruits, tiger tomato	26
Akami, crusco pepper, radish	34
Carabineros, sprouts	42
Langoustine, Sicilian gold	30

⊡ VEGETARIAN ⊙ VEGAN

Prices in Euro, Vat included. The marked products * have been frozen at their origins according to the Italian legislation.
Fish served raw or not fully cooked is subject to a cleaning procedure in compliance with EC 853/2004 regulations.
Kindly inform our colleagues about any of your food allergies or intolerances. A list of allergens is available on request.

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TEMPURA

	Prawns* , tentsuyu	28
	Moscardini*, lime	18
◎	Assortment of vegetables, spicy broth	26
◉	Avocado, yuzu mayonnaise	22
	Lobster*, wasabi mayonnaise	98

PASTA

	Maccheroncino, lobster*, thyme tomatoes, almond pesto	52
◉	Risotto, artichoke, black truffle	44
	Spaghetti cacio e pepe with langoustine*	48
◎	Conchiglie, tomatoes crudité	34
	Tagliolino, caviar, butter, chives	90
	Torcette, lamb, sardinian ricotta	44

IN & OUT

	Black cod* marinated with miso	48
	Black Angus roast beef, wild rocket	38
	Roasted king crab*	70
	Scallops*, umeboshi	32
◎	Avocado, tofu	22

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IN & OUT · CONTINUED

Catalan style prawn	40
Wagyu A5 tataki domino	140

PLATTER AND CAVIAR SELECTION

Nigiri	200
Sashimi	220
Beluga Amur 10 Gr.	80
Siberian Voyage 50 Gr.	240
Beluga Amur 50 Gr.	300
Beluga Amur 125 Gr.	700

ROBATA FISH

Salmon Loch Duart teriyaki	42
Blue lobster, japanese citrus	100
Mediterranean seabass, roasted datterino	44
Chilean seabass*, jalapeño	54

ROBATA MEAT

Wagyu A5 Entrecôte, ponzu	460
Spiced lamb chops	50
Iberico pork, black truffle	60

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ROBATA MEAT · CONTINUED

Duck Barberie, nashi, plums	58
Black Angus Ribeye	74
Black Angus fillet, peppercorn sauce	62

SIDES

◎ Steamed rice, sesame	12
◎ Green asparagus, apple and vinegar	16
Broccoli, olive oil and balsamic	18
⊡ Sweet potatoes, sour cream, black truffle	18
⊡ Mushrooms, soy butter	18
◎ Grilled courgette, citrus, miso	12
⊡ Spinach, cashews, gomasio	18

SALADS

⊡ Rocket salad, watercress, spinach, wasabi sauce	20
◎ Mediterranean salad	20
◎ L~ARIA salad	22
⊡ Beetroot salad	22
⊡ Lollo salad, green apple, amaranth	20
⊡ Kohlrabi, sunchoke, mizuna	20

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JOURNEY

Perrier-Jouët

MENU PRICE · PER PERSON · WITHOUT WINE SELECTION	WITH PERRIER-JOUËT · PER PERSON
250	295

JOURNEY

Marine gunkan

Local sea bass, black truffle

Avocado, yuzu mayonnaise

Yellowtail, green chili, ponzu

Scottish salmon, capers, citrus fruits

Spinach and sesame sauce

Meat gyoza

Maccheroncino, lobster*, thyme tomatoes, almond pesto

Black cod * marinated with miso

Rocket salad, watercress, spinach, cucumber sauce

Wagyu A5, herbs mayonnaise

Beetroot salad

Mushrooms, soy butter

Sweetnesses

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JOURNEY

L~ARIA and Perrier-Jouët invite you to discover our unique journey. Let you be guided by our Chef Massimiliano Blasone's creations, choosing as pairing Perrier-Jouët Blanc de Blancs or Perrier-Jouët Blason Rosé. One bottle every two guests included at the price of 295 p.p. For your convenience, you might select a different bottle of wine from our wine list that will be charged accordingly. Additional consumption of Perrier-Jouët will be charged per bottle as follow: Perrier-Jouët Blanc de Blancs 210, Perrier-Jouët Blason Rosé 225.*

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