

ORA D'ARIA



HONNI SOIT QUI MAL Y PENSE

OUR MENU

Minimum 3 dishes per person

APPETIZERS €35

Artichoke and shrimps

Baked beetroot, smoked yogurt, orange caviar

Veal sweetbreads with Vin Santo and hazelnuts, small vegetables

Foie gras escalope, grilled apple, black truffle

FIRST COURSES €40

Lobster soup, fennel and dill ravioli, lemon air

Ricotta and nettle gnudo, winter tomato

Guinea fowl risotto, black truffle, forest drops

Tortellini filled with Chianti beef, cream, lemongrass and caper powder

Chestnut flour Pappardelle with courtyard ragù and aged pecorino

MAIN COURSES €50

Squid and black cabbage stew

Hunchback cardoon, seaweed, tarragon pesto

Crispy, tender suckling pig with garlic and lavender sauce

Breaded Florentine-style beef, celeriac, Vin Santo

Pigeon, pomegranate, smoked cheek, cibreo

DESSERT € 20

Espresso tiramisu

Caramelized grandma's tart, sage cream, raspberries

Apple tarte tatin with alchermes, zabaglione ice cream

Italian Cheese Set Plate with Pan Brioche

Cover charge €5 per person

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HONNI SOIT QUI MAL Y PENSE

Italian Tasting Menu

Per Table Only

4 chosen dishes, €110 per person

Chef's Selection Menu

Per Table Only

6 courses, €120 per person

By reservation only

The Florentine Steak

Minimum of 2 people, €100 per person

Seasonal truffle, beef tartare

Tortellini filled with Chianti beef, cream, lemongrass and
caper powder

500g Steak per person with side dishes

Cover charge €5 per person

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Tasting Menu

Baked beetroot, smoked yogurt, orange caviar

Artichoke and shrimps

Ricotta and nettle gnudo, winter tomato

Guinea fowl risotto, black truffle, forest drops

Hunchback cardoon, seaweed, tarragon pesto

Squid and black cabbage stew

Breaded Florentine-style beef, celeriac, Vin Santo

Caramelized grandma's tart, sage cream, raspberries

**€150 PER PERSON
PER TABLE ONLY**

Minimum seating 2.5 hours

You can add up to 3 dishes of your choice in tasting version at €25 each

Cover charge €5 per person