

aria
RISTORANTE

*“ARIA | Ristorante celebrates Liguria by mixing tradition and innovation.
Each dish is born from a deep respect for the land, enhancing local ingredients
through contemporary techniques and unexpected interpretations.
From the scents of the sea to the essences of the hinterland,
every flavor tells a story: that is a region rich in authenticity,
reinvented with elegance.”*

Chef Matteo

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Ritmo Vegetale

*Five courses inspired by nature,
crafted with seasonal and local ingredients,
in full respect of the land.*

65 p.p.

Aria

Roasted cuttlefish, borage, 'nduja, chicken jus

Carnaroli risotto, wild herbs, roasted red mullet, Genoese onion reduction

Grilled catch of the day, seafood sauce, Pigna beans

Rose cake, syrup from the Old Confectionery "Romanengo"

80 p.p.

Available for the whole table

Blind Menu

*An experience that reflects the identity our kitchen has built over time,
the result of daily care and shared choices.*

5 courses 85 p.p.

7 courses 110 p.p.

Available for the whole table

We offer a **Wine Pairing**
for our Menus.

45 p.p.

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Starters

Pumpkin	20
John Dory fish, chard, <i>pil-pil</i> sauce	26
Roasted cuttlefish, borage, 'nduja, chicken jus	26
Rabbit and carrot	22



First Courses

<i>Bottoni</i> pasta, roasted pumpkin, roots jus	24
Roasted <i>Paccheri</i> pasta “Pastificio Massi”, squid, Parmigiano Reggiano foam	26
Spaghetti cooked in hay broth, raw langoustine, sea asparagus	30
<i>Carnaroli</i> risotto, wild herbs, veal sweetbreads, Genoese onion reduction	26

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Main Courses

Searched amberjack, escarole, sea vegetable sauce	42
Grilled catch of the day, seafood sauce, Pigna beans	34
Lamb in three tasting portions, mushrooms	32

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Desserts

La mia Liguria...	13
Dark chocolate, strawberry grape	13
Rose cake, syrup from the Old Confectionery "Romanengo"	15
Cheese tasting	15

Cover charge 4€/person

*Prices are in euro
Allergen chart available upon request*