

"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 and creativity."

Chef Matteo



Ritmo Vegetale

Seasonal flavors, creativity and lightness in full respect of nature and land.
5-course tasting menu.

65 p.p.

_____ Aria ____

Stuffed squid, fava beans, peas, "Caseificio La Favorita" prescinsêua, 'nduja

Carnaroli risotto, mantis shrimp, saffron, coffee

Turbot in chard leaf, pil-pil sauce, roasted leek

Pre dessert

La mia Liguria...

80 p.p.

Blind Menu

A 7-course journey through the flavors of our region with a menu inspired by the creativity of the Chef.

100 p.p.

We offer a Wine Pairing for our Menus.

45 p.p.



Starters

Marinated carrot, orange reduction, lemon	20
Stuffed squid, fava beans, peas, "Caseificio La Favorita"	
prescinsêua, 'nduja	26
Turbot in chard leaf, pil-pil sauce, roasted leek	26
Veal sweetbread, crispy pear, bergamot, wild celery	26



First Courses

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Main Courses

Grilled catch of the day, vegetable seasauce,	
fennel compote	42
Grilled lobster, Carmagnola grey rabbit jus, Genoese red onion	50
"Prati Salati" lamb, its jus, seaweed	32
Bleue duck, Albenga's purple asparagus	30



Desserts

La mia Liguria	12
Dark chocolate with erba luisa, candied chinotto, hazelnut	12
Lemon soufflé with "Cabannina" milk gelato	15
Selection of Ligurian cheeses	15

Cover charge 3€/person

Prices are in euro Allergen chart available upon request