

L[~] A R I A





APPETIZERS

Cantabrian anchovies, demi sel butter	22
Crispy squid*, lime	18
Beef gyoza	18
Wagyu gunkan	32
Salmon aburi, black truffle	26
Nigiri, sea urchins	28



CRUDI

Seared tuna, Tropea onion, fresh herbs	26
Local sea bass, black truffle	28
Yellowtail, green chili, ponzu	24
Red prawn*, carasau bread, coral beans	18
Langoustine, olive oil and sprouts	20
Salmon and tuna tartare, rice cracker	28
Scottish salmon, capers, citrus fruits	24
Bigeye tuna, rosemary, lime	34
Tuna belly, black truffle	36
Caviar Voyage L~ARIA Siberian - Italia 50Gr	190
Caviar Voyage L~ARIA Beluga - Italia 50Gr	490



TEMPURA

Prawns*	28
Assortment of vegetables	22
Mazara red prawn*, spicy broth	32
Rock shrimps, spicy tofu mayonnaise	24
Anchovies, sage, lemon mayonnaise	20
Avocado, yuzu mayonnaise	18
Lobster and wasabi mayonnaise	70
Aubergine, moromi miso	18



IN & OUT

Panzanella and burrata	24
Black cod* marinated with miso	46
Glazed eel, rice, chives	32
Lobster, fennel, orange	40
Wagyu Ozaki domino	46
Roasted king crab	52
Grilled artichoke, sunchoke	22



PASTA

Maccheroncino, lobster, thyme tomatoes, almond pesto	38
Fusilli, clams, bottarga, Sicilian mollicata	32
Risotto black truffle, Loch Duart	38
Spaghetti, cacio cheese, horseradish, mushrooms, sprouts	30
Conchiglie, tomatoes crudité	28



ROBATA FISH

Salmon teriyaki	30
Prawn*, yuzu	52
Mediterranean sea bass and roasted datterino	32
Grilled Chilean sea bass*, jalapeño	46

ROBATA MEAT

Wagyu A5 and herbs mayonnaise	110
Spiced lamb	34
Black Angus ribeye, teriyaki mayonnaise	48
Iberico pork	46



SIDES

Steamed rice, sesame	10
Green asparagus, apple and vinegar	14
Broccoli, olive oil and vinegar	16
American potatoes, sour cream	12
Mushroom, soy butter	16
Salmoriglio courgette	10

Mandarin Oriental, Lago di Como
commitment to the sustainability



Vegetariani / Vegetarian



Vegani / Vegan