

L[~] A R I A





*L~ARIA and Perrier-Jouët,
invite you to discover our unique journey.*

*Let you be guided by Chef
Massimiliano Blasone's creations, choosing as pairing
Perrier-Jouët Blanc de Blancs, the Chardonnay jewel,
or Perrier-Jouët Blason Rosé, for an exotic and exuberant
experience.*

*One bottle every two guests included
at the price of 330 p.p.**

**For your convenience, you might select a different bottle of wine
from our wine list that will be charged accordingly.*

290 p.p. menù price without wine selection.


*Additional consumption of Ruinart will be charged per bottle as follow:
Perrier-Jouët Blanc de Blancs 195
Perrier-Jouët Blason Rosé 215*



JOURNEY

Salmon and tuna tartare, cracker, caviar

Local sea bass, black truffle

Avocado, yuzu mayonnaise 

Yellowtail, green chili, ponzu

Scottish salmon, capers, citrus fruits

Spinach and sesame sauce 

Meat gyoza

Maccheroncino, shellfish*, thyme tomatoes, almond pesto


Jumbo tiger prawn *, yuzu

Green asparagus, apple and vinegar 

Black cod * marinated with miso

Rocket salad, watercress, spinach, cucumber sauce 

Wagyu A5, herbs mayonnaise

Tomatoes, grilled eggplant, ginger 

Mushrooms, soy butter 

Sweetnesses



Vegetariani / Vegetarian



Vegani / Vegan

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 upon request.