RESTAURANT

ARIA

FOOD MENU
DESSERTS
DRINKS MENU
COCKTAILS
WINE LIST
SPIRITS
OFFERS

Ask us for a table, +243 991 670 588

We also arrange private menus, written with the chef for each table.

FOOD MENU

All prices are quoted in USD, payable in CDF at the current exchange rate, inclusive of 16%VAT

ANTIPASTI *Entrées - Starters*

Tuna Tartare — $30

Fresh tuna with avocado, spring onion, red jalapeño, toasted sesame seeds, lemon juice, sesame oil, truffle oil, soy, basil, lemon zest, salt and pepper.

Crispy puff-pastry nest with goat cheese — $27

A delicate pastry filled with goat cheese, artichokes, cherry tomatoes, and pine nuts

Octopus Carpaccio — $29

Thinly sliced slow-cooked octopus with orange and lemon dressing, candied celery, and fennel.

Quinoa and Avocado Tartare — $25

Cooked quinoa, fresh avocado, shallot, olive oil, lemon juice, chopped basil, goat cheese, and assorted micro greens.

Salmon Zucca Avocado — $30

Gravlax salmon with pickled pumpkin, avocado mousse, orange dressing, dill rice crackers, beet powder, and salmon roe.

Ricotta and Roasted Tomato Bruschetta with Pancetta — $22

Toasted focaccia topped with ricotta mousse, roasted cherry tomatoes, pancetta, and dried herbs.

ZUPPE *Soupes / Soups*

All soups are served with garlic and pesto grilled crostini.

Chicken and Prosciutto Tortelloni with Consommé — $29

Homemade chicken and prosciutto tortelloni served with vegetables and chicken consommé.

Ribollita Soup — $25

Slow-cooked Tuscan soup with green pepper, olive oil, garlic, white beans, carrot, onion, celery, tomato, parmesan, and rustic bread.

INSALATA *Salade -Salad*

Burrata Salad — $30

Heirloom tomatoes, burrata cheese, olive oil, Kalamata olives, arugula, champagne vinegar, and balsamic vinegar.

Lobster Salad — $40

Cooked lobster tails seasoned with olive oil, salt, lemon juice, served with orange wedges, peas, fennel, radish, baby carrot, asparagus, broad beans, and tomato-tarragon dressing.

Beetroot and Pear Salad — $30

Poached beetroot and pear with cinnamon and white truffle mousse, young salad leaves.

Shaved Asparagus and Cherry Tomato Salad — $29

Raw asparagus, arugula, cherry tomato, focaccia croutons, and parmesan dressing.

Smoked Chicken Salad — $30

Smoked chicken breast, romaine lettuce, herb croutons, and parmesan dressing.

PASTA FRESCA *Pâtes fraîches / Fresh Pasta*

Lobster Ravioli with White Truffle — $49

Homemade ravioli stuffed with lobster meat, burrata, roasted tomatoes, almonds, and white truffle, topped with premium caviar.

Mushroom and Parmesan Ravioli — $42

Homemade ravioli stuffed with mushrooms and parmesan, served with brown butter sauce and sliced mushrooms.

Spinach and Mascarpone Ravioli — $40

Homemade ravioli stuffed with spinach and mascarpone cheese, served with fresh spinach Alfredo sauce.

Salmon and Ricotta Ravioli — $45

Homemade ravioli stuffed with salmon and ricotta, served with saffron cream sauce and crispy sage leaf.

Ravioli with Grilled Duck — $49

Homemade ravioli stuffed with shredded duck, orange zest, aromatic herbs, and miso cream sauce.

Spaghetti Carbonara — $38

Homemade spaghetti with pancetta, pecorino, parmesan, egg, garlic butter, salt, and pepper.

Tagliatelle with braised, melt-in-the-mouth lamb — $40

Fresh tagliatelle with slow-cooked lamb leg, shallots, and herbs.

Linguine with King Crab and Lemon — $43

Linguine with king crab, lemon oil, and seaweed dust.

Fettuccine Alfredo with Vegetables — $35

Classic Alfredo with seasonal garden vegetables.

SPECIALITÀ DELLO CHEF *Spécialités du Chef - Chef's Specials*

Cannelloni with Ricotta and Spinach — $40

Oven-baked cannelloni filled with spinach, ricotta, black truffle paste, and light pomodoro sauce.

Bolognese oven baked lasagna — $40

Layered egg pasta with traditional beef ragù, béchamel, and aged parmesan cheese.

RISOTTI *Risottos*

Saffron Shrimp and Asparagus Risotto — $45

Saffron risotto with shrimp, asparagus, and shellfish reduction.

Wild Mushroom and Herb Risotto — $43

Risotto with porcini mushrooms, truffle, and aromatic herbs.

Zucchini Risotto — $40

Slow-cooked vialone nano rice with herb-roasted zucchini, butter, saffron, grana padano, burrata, and pumpkin seeds.

Lamb Chorizo Risotto — $45

Arborio rice with garlic, white wine, peas, onion, lamb stock, parmesan, and sliced chorizo.

Asparagus Risotto — $40

Arborio rice with butter, garlic, white wine, asparagus, egg, vegetable stock, parmesan, and morel mushrooms.

PIZZA NAPOLETANA ARIA ESCLUSIVA *Pizza Napolitaine exclusive*

Aria – Exclusive Neapolitan Aria pizza

Aria's Signature Pizza — $60

Fresh salmon, mozzarella, asparagus, fresh tomato, salmon caviar, and gold leaf.

Fresh Tuna and Caviar Pizza — $55

White sauce base with fresh tuna, black caviar, arugula, and micro greens.

PIZZA NAPOLETANA DEL MAESTRO *Pizza Napolitaine du Maître*

Artisan - Master Artisan's Neapolitan pizza Creation

Margherita Pizza with Black Truffle — $40

Tomato sauce, mozzarella, black truffle slices, basil, and parmesan.

Burrata & Parma Ham Pizza — $39

Tomato sauce, mozzarella, burrata cheese, Parma ham, and fresh herbs.

Vegetarian Pizza — $37

Tomato sauce, mozzarella, artichokes, eggplant, sweet peppers, zucchini, mushrooms, asparagus, sundried tomato, pesto, and mixed greens.

Seafood Pizza — $42

Tomato sauce, mozzarella, scallop, prawns, calamari, crab, octopus, capers, cherry tomatoes, black olives, and lemon zest.

CARNI *Viandes Grillées - Meats*

Eight-Hour Braised Lamb Shank — $60

Lamb shank slow-cooked for eight hours, served with creamy polenta and green olive pepper jus

Lamb Rack — $50

South African lamb rack marinated with olive oil, rosemary, salt, and pepper

Whisky-Aged T-Bone Steak — $70

South African whisky-aged T-bone steak served with marinated vegetables and pepper jus.

Grilled Beef Tenderloin — $55

Beef tenderloin marinated with fresh herbs, garlic, olive oil, salt, pepper, and red wine.

Striploin Steak — $55

South African striploin steak marinated with olive oil, garlic, rosemary, parsley, salt, and pepper.

Chicken Florentine with Mushroom Sauce — $40

Chicken breast stuffed with spinach, mushrooms, mozzarella, served with pumpkin purée and mushroom sauce.

Boneless Half Chicken — $39

Half boneless chicken marinated with sage butter, paprika, and garlic.

PESCE E FRUTTI DI MARE *Poissons & fruits de mer –Fish & seafood*

Lobster with Lemon Butter — $70

Grilled lobster served with lemon butter and fresh herbs.

Jumbo Prawns with Tomato and Wine Sauce — $50

Jumbo prawns with confit tomato, wine, chili, garlic, parsley, and flavored bread crumbs.

Pan-Seared Scallops — $60

Seared scallops with sundried tomato, roasted bell-pepper and red-wine sauce, lemon-garlic butter, parsley, and grilled orange wedges.

Grilled Swordfish Steak — $45

Grilled swordfish steak served with pasta tossed with cherry tomatoes, capers, olives, parsley, and butter-lemon sauce.

Grilled Trout Fillets — $45

Marinated trout fillets with olive oil, lemon, garlic, parsley, and oregano.

Baked Whole Red Snapper — $45

Whole red snapper baked with olive oil, lemon, garlic, parsley, mustard, oregano, salt, and pepper.

ACCOMPAGNAMENTO *Accompagnements / Side Dishes*

Mashed Potatoes — $10

Creamy, buttery mashed potatoes.

Sautéed Vegetables — $10

Seasonal vegetables sautéed with olive oil and garlic.

Homemade French Fries — $10

Golden, crispy homemade fries.

Baby Baked Potatoes — $10

Oven-baked baby potatoes with herbs and olive oil.

Steamed Plain Rice — $10

Perfectly steamed plain white rice.

DESSERTS

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DESSERTS

Gâteau — Ask us

DOLCI *Desserts*

Orange Panna Cotta — $15

Egg-free orange blossom panna cotta with a creamy texture, served with caramelized orange wedges.

Fresh Berry Semifreddo — $15

Traditional Italian creamy semifreddo with fresh berries and a chocolate cigar.

Millefeuille with Chantilly Cream and Strawberries — $15

Homemade puff pastry layered with chantilly cream and fresh strawberries.

Tiramisu with Coffee Biscuit — $15

Classic Italian tiramisu with coffee-soaked biscuit and mascarpone cream.

Selection of Gelato Ice Cream (per scoop) — $7 PER SCOOP

DRINKS MENU

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BIÈRES BEERS

Heineken	$7
Leffe Blonde	$9
Leffe Brune	$9
Castel	$8
Tembo	$8
Beaufort	$7

SOFT

Coca Cola	$6
Fanta	$6
Sprite	$6
Coca Zero	$6
Tonic	$6
Soda Water	$6
Red Bull	$10
Jus frais	$10

Orange, pineapple, watermelon, apple, carrot, ginger

EAUX WATER

San Pellegrino 50cl *50cl*	$8
San pellegrino 75cl *75cl*	$11
Acqua Panna 50cl *50cl*	$8
Acqua Panna 75cl *75cl*	$11

BOISSONS CHAUDES *Hot drinks*

Espresso	$6
Double Espresso	$8
Americano	$6
Thé	$6

COCKTAILS

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COCKTAILS *Champagne*

Peach Please — $30
Champagne, peach purée

Mimosa — $30
Champagne, orange Juice

Pop my Berry — $30
Champagne, blackcurrant liquor

Mango Tango — $30
Champagne,Mango purée

Oh Là Là — $30
Champagne, gin, lemon juice, sugar cane sirop

Rii-Kee World — $30
Champagne, pineapple juice, Malibu

COCKTAILS

VODKA

Cosmo Chic — $25
Vodka, Cointreau, lemon juice, cranberry juice

Pornstar Martini — $25
Vodka, Prosecco, passion fruit puree, hazelnut syrup

Electric Ocean — $25
Vodka, blue curaçao, lemon juice, Sprite

Wake me up Baby! — $25

Vodka, Kahlúa, espresso, sugar

Lime Crime — $25

Vodka, lime juice, cane sugar syrup

GIN

Bitter Truth — $25

Gin, Campari, sweet vermouth

Cold Hearted Queen — $25

Gin, dry Vermouth

Sour Play — $25

Gin, lemon juice, sugar syrup

Fizz me Up — $25

Gin, lemon juice, cane sugar syrup, sparkling water

Mademoiselle Rose — $25

Gin, cognac, grenadine syrup

RHUM RUM

Mama Mia Bahama — $25

White rum, dark rum, Malibu, pineapple juice, orange juice, grenadine syrup

Mojito — $25

Rum, lime, fresh mint, brown sugar, sparkling water

Ciao Caipi — $25

Cachaça, lime, brown sugar

Don Cuba — $25

Rum, Coca-Cola, lime juice

Mai Tai — $25

White rum, dark rum, Cointreau, orgeat syrup, lemon juice

Piña or not Piña — $25

Rum, Malibu, coconut cream, pineapple juice

TEQUILA

Señorita Slap — $25

Tequila, Cointreau, lemon juice, salt

Drama Rita — $25

Tequila, passion fruit puree, lime juice, vanilla syrup, Angostura bitters

Shady Beach — $25

Tequila, coconut cream, pineapple juice, lemon juice

Tequila Sweet Kiss — $25

Tequila, grenadine syrup, orange juice

WHISKY

Mint Julet — $25

Scotch whisky, Angostura bitters, cane sugar syrup, fresh mint

Vintage Vice Aria — $25

Bourbon, angustura bitter, sucre

Sour Street Kertel classic — $25

Bourbon, Angostura bitters, sugar

God Mode On — $25

Scotch whisky, Amaretto

Whisky Drift — $25

Irish whiskey, espresso, brown sugar, whipped cream

COGNAC

Gold Digger — $25
Cognac, jus d'orange frais, cointreau

Between the Sheets — $25
Cognac, white rum, Cointreau, lemon juice

Cognac Disco — $25
Cognac, orange juice, lemon syrup, cane sugar syrup, tonic water

Kertel Connection — $25
Cognac, Amaretto

MOCKTAILS

Virgin Mojito — $17
Lime, lime juice, fresh mint, brown sugar, sparkling water

Passion Faded — $17
Lime, lime juice, passion fruit, passion fruit purée, fresh mint, brown sugar, sparkling water

Mango Madness — $17
Lime, lime juice, mango puree, fresh mint, brown sugar, sparkling water

Strawberrilicious — $17
Lime, lime juice, strawberry puree, fresh mint, brown sugar, sparkling water

Melon Muddle — $17
Lime, lime juice, watermelon syrup, fresh mint, brown sugar, sparkling water

WINE LIST

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CHAMPAGNES *Bouteille 75cl*

Armand de Brignac	$700
Dom Pérignon Rosé	$900
Dom Pérignon Brut	$700
Ruinart Blanc de Blancs	$400
Ruinart Brut	$300
Veuve Clicquot Rich	$250
Moët Ice Impérial	$250
Moët Nectar Impérial	$250
Moët Rosé Impérial	$250
Moët Brut Impérial	$200
Gobillard Blanc de Blancs	$150
Gobillard Rosé	$150

VINS MOUSSEUX D'ITALIE *Italian sparkling wines*

Varaschin Primo Passo Prosecco	$120
Varaschin Quinta Nota Treviso Brut	$90

CHAMPAGNES & MOUSSEUX D'ITALIE *ITALIAN SPARKLING WINES -*

Au Verre

Gobillard Blanc de Blancs — $25

Gobillard Rosé — $25

Varaschin Quinta Nota Treviso Brut — $15

VINS ROUGES *Red wines*

ITALIE

DOCG (Denominazione di Origine Controllata e Garantita), the highest classification level for Italian wines.

Brunello di Montalcino DOCG, Famiglia Fagnani — $190

Exceptional Tuscan wine with aromas of ripe fruits, spices, and fine wood. Powerful and elegant.

Amarone della Valpolicella DOCG, Campo Leon — $190

Intense wine from Veneto with notes of candied cherry, cocoa, and spices. Opulent, velvety, with a beautiful length.

Barolo DOCG, Palladino — $150

Noble wine from Piedmont. Complex and elegant, it offers delicate aromas of roses, red fruits, and spices, with fine tannins and a beautiful finish.

Barbaresco DOCG, Adriano Marco e Vittorio — $110

Produced in the heart of Piedmont, it carries on an artisanal tradition passed down through generations, resulting in a noble, structured, and subtly spiced wine.

Taurasi DOCG, Anno Domini Legenda — $95

Noble and structured wine with aromas of plum, tobacco, and forest floor. Deep and distinguished.

Rosso Toscana IGT, Il Palazzo — $90

A modern expression of Tuscany, blending tradition with immediate pleasure. It captivates with notes of ripe red fruits, gentle spices, and a smooth, balanced palate.

FRANCE - BORDEAUX

Saint-Émilion Grand Cru, Château Gravet Renaissance — $130

A structured and elegant red wine with aromas of dark fruits, spices, and fine wood, offering a beautiful finish on the palate.

Saint-Estèphe Cru Bourgeois, Château Tour des Termes — $170

A powerful and refined red wine with notes of blackcurrant, leather, and spices, featuring a solid tannic structure and good aging potential.

Graves, Château de la Mazerolle la Gravelière — $90

A smooth and balanced red wine with aromas of ripe red fruits, gentle spices, and a hint of oak.

Saint Estèphe, Château Ségur de Cabanac — $150

A full-bodied and elegant red wine with aromas of dark fruits, licorice, and forest floor, featuring firm tannins and a long finish.

Pauillac, Château Bellegrave « Les Charmes » — $95

An intense and structured red wine with notes of blackcurrant, cedar, and tobacco, featuring silky tannins and great depth.

Pessac-Léognan, Château Mancedre — $95

Nose with concentrated aromas of blackcurrant, blackberry, delicate spices, and a hint of toast or tobacco. The palate is dense, elegant, fruity, well-structured, and finely mineral.

VINS BLANCS *White wines*

ITALIE

Gavi DOCG, Palladino — $90

This delicate white wine is a refined expression of southern Piedmont. Palladino's Gavi charms with its crystalline freshness and aromas of citrus, white flowers, and almond.

Fiano di Avellino DOCG, Anno Domini — $70

A distinctive expression of Fiano, combining aromatic intensity with refined minerality. It blends vibrant freshness with a rich, saline texture and a lingering finish of lemon and hazelnut notes.

Greco di Tufo DOCG, Anno Domini — $70

A powerful and pure expression of Greco, crafted to balance acidity, minerality, and fruit. It combines vibrant freshness, balanced structure, almond nuances, and a lingering saline finish.

Verdicchio dei Castelli di Jesi, Lacanosa — $70

This white wine from the Piedmont region of Marches embodies the purity and vitality of the terroir. It reveals itself as lively and mineral, with a slightly bitter saline finish that gives it great elegance.

FRANCE

Pouilly-Fumé, Domaine Girault — $95

Expressive Sauvignon Blanc, with smoky notes, citrus, and white flowers, featuring a beautiful mineral tension.

Pessac-Léognan, Château Le Trettin — $120

Elegant white wine with woody and floral notes, featuring a beautiful freshness and a touch of exotic fruits.

Chablis, Domaine Heimbourger — $90

Dry and mineral Chardonnay, with aromas of lemon, green apple, and white flowers, perfect with seafood and fish.

Bordeaux Blanc, Château Haut-Bastor — $70

Fresh and fruity wine, featuring notes of citrus and white peach, ideal as an aperitif or paired with light starters.

Sancerre, Les Beaux Regards, Domaine Girault — $90

Bright and mineral Sauvignon Blanc, with aromas of citrus and white flowers, perfect with fish and seafood.

Pouilly-Fuissé, Château Vitallis — $130

Elegant Burgundy Chardonnay with notes of white fruits, flowers, and a subtle woody touch.

Sauternes, Château Lange Reglat — $130

Sweet wine with aromas of honey, candied apricot, and white flowers, perfect with foie gras or desserts.

VINS ROSÉS *Rose wines*

ITALIE

Zonin Rosé — $70

Italian sparkling rosé, fresh and fruity, with aromas of strawberry and cherry, perfect as an aperitif.

Etna Rosato, Cantina Nicosia — $90

Delicate Sicilian rosé, made from Nerello Mascalese, with notes of red fruits, citrus, and a volcanic mineral touch.

FRANCE

Cabernet d'Anjou, Domaine de Gannebert — $60

Off-dry rosé with aromas of red fruits and candy, fresh and indulgent, ideal as an aperitif or with spicy cuisine.

Château du Grand Plantier — $80

Light and fruity Bordeaux rosé, with notes of strawberry and red currant, perfect for aperitif or summer salads.

AU VERRE *By the glass*

ROUGES RED

Taurasi DOCG, Anno Domini Legenda — $15

Rosso Toscana IGT, Il Palazzo — $15

Pauillac, Château Bellegrave « Les Charmes » — $15

Pessac-Léognan, Château Mancedre — $15

BLANCS WHITE

Greco di Tufo DOCG, Anno Domini	$15
Verdicchio dei Castelli di Jesi, Lacanosa	$15
Bordeaux Blanc, Château Haut-Bastor	$15
Sancerre, Les Beaux Regards, Domaine Girault	$15

ROSÉS

Château du Grand Plantier	$15

SPIRITS

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SPIRITS

Your choice of bottle, glass

Louis XIII — $5,500

Created in 1874 by Paul-Émile Rémy Martin, Louis XIII cognac is the ultimate symbol of French prestige. A blend of over 1,200 eaux-de-vie from Grande Champagne, some aged over 100 years, it is matured in century-old oak casks. Each crystal decanter is a handmade work of art.

Hennessy Paradis — $3,500

Hennessy Paradis, created in 1979 by Master Blender Maurice Fillioux, is a cognac of rare elegance. Crafted from a blend of eaux-de-vie carefully preserved in the Maison's 'paradis' cellars, it captivates with its silky texture and harmonious aromas of jasmine, dried fruits, and soft spices.

Héritage de Fussigny – 200 ans — $3,000

Héritage de Fussigny – 200 Years is a prestigious limited edition created to celebrate the bicentenary (1814–2014) of Maison A. de Fussigny, established on the banks of the Charente River. This exceptional cognac, made exclusively from Grande Champagne, is a subtle blend of eaux-de-vie aged from 30 to over 100 years.

Imperial Collection — $3,000

Created by the Ladoga Group in Russia, this recipe is inspired by a blend originally crafted for Tsar Peter the Great in 1721. Distilled four to twelve times using 'Saratovskaya' wheat and crystal-clear water from Lake Ladoga. A super-premium vodka presented in a case inspired by Fabergé™eggs. A true jewel to be savored and displayed.

King George V — $2,000

King George V by Johnnie Walker pays tribute to the Royal Warrant granted in 1934. Crafted from rare whiskies sourced from distilleries operating at the time, including the legendary Port Ellen, it offers deep aromas of dried fruits, subtle smoke, dark chocolate, and refined spices.

Glenfiddich Grand Couronne 26 ans — $2,000

26 years

Glenfiddich Grand Couronne 26 Year Old is an exceptional single malt, aged in American oak casks and finished in French cognac casks. It captivates with its unique elegance: notes of pastry, toasted oak, cinnamon, and a final touch of floral sweetness.

Ballantine's 30 ans — $1,200

30 years

Ballantine's 30 Year Old is an exceptional Scotch whisky, reserved for connoisseurs. Slowly aged in carefully selected oak casks, it reveals remarkable complexity: notes of honey, vanilla, toasted oak, and a long, refined finish.

Clase Azul — $1,000

8mo

Created by the Clase Azul distillery in the highlands of Jalisco. Each decanter is handcrafted in the village of Santa María Canchesda, mostly by women, and can take up to two weeks to complete. This ultra-premium reposado tequila is made from 100% Blue Weber agave and aged for eight months in American bourbon barrels.

SPIRITUEUX & LIQUEURS *Spirits & liquors*

SINGLE MALTS

Glenlivet 18 ans

18 years

bottle	$250
glass	$20

Glenlivet 12 ans

12 years

bottle	$150
glass	$15

Glenfiddich 18 ans

18 years

bottle	$250
glass	$20

Glenfiddich 12 ans

12 years

bottle	$150
glass	$15

Glenmorangie 10 ans

10 years

bottle	$150
glass	$15

Talisker 10 ans

10 years

bottle	$170

WHISKIES AMÉRICAINS AMERICAN WHISKIES

Gentleman Jack

bottle	$150
glass	$15

Woodford Reserve

bottle	$150
glass	$15

Jack Daniel’s

bottle	$100
glass	$10

Jack Daniel's Honey

bottle	$100
glass	$10

BLENDED

Royal Salute 21ans

21 years

bottle	$250
glass	$20

Chivas Regal 18 ans

18 years

bottle	$250
glass	$20

Chivas Regal12 ans

12 years

bottle	$100
glass	$10

JW Blue Label

bottle	$600
glass	$45

JW Gold Label

bottle	$180
glass	$17

JW Double Black

bottle	$160
glass	$15

JW Black Label

bottle	$100
glass	$10

WHISKY JAPONAIS JAPANESE WHISKY

Yamazakura

bottle	$700

COGNAC BRANDY

Hennessy XO

bottle	$700
glass	$45

Martell XO

bottle	$600
glass	$40

Rémy Martin VSOP

bottle	$300
glass	$25

Hennessy VSOP

bottle	$280
glass	$25

VODKA

Belvedere

bottle	$150
glass	$15

Beluga

bottle	$130
glass	$14

Grey Goose

bottle	$130
glass	$14

TEQUILA

Patron Silver

bottle	$150
glass	$15

Olmeca Gold

bottle	$80
glass	$10

Olmeca Silver

bottle	$80
glass	$10

GIN

Hendrick's

bottle	$120
glass	$15

Bulldog

bottle	$100
glass	$10

Bombay Sapphire

bottle	$70
glass	$8

Tanqueray

bottle	$70
glass	$8

Beefeater

bottle	$60
glass	$8

RHUM RUM

Havana Club

bottle	$60
glass	$8

Bacardi White

bottle	$60
glass	$8

Bacardi Gold

bottle	$60
glass	$8

Bacardi Black

bottle	$60
glass	$8

LIQUEURS LIQUORS

Amaretto Disaronno

bottle	$80
glass	$10

Jägermeister

bottle	$60
glass	$8

Baileys, Amarula

bottle	$60
glass	$8

Cointreau

bottle	$70
glass	$10

OFFERS

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MENU

Aria — $75

Includes: Antispasti + Pasta ou Risotto ou Specialités du Chef + Dolci

La Dolce Vita — $130

Menu pour deux · Serves 2

Includes: 1 Antispasti pour 2 + Pasta ou risotto ou Specialités du Chef + Dolci

ARIA

reZerved™

Ask us for a table. We also arrange private menus with the chef.

Prices are set by the restaurant and change without notice.

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