RESTAURANT

ARIA

FOOD MENU

DESSERTS

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.

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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

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