

PRELUDIO MISTO

Insalata Ararat, Foglie, Verdure, Mela, Noci, Melograno Garden leaves, vegetables, apple, nuts, pomegranate <i>8,12</i>	€ 12
Passato di Pomodoro, Burratina, Olio Verde Fresh tomato pulp with Burrata cheese and green oil <i>7,9</i>	€ 19
Carpaccio di Bresaola, Grana, Rucola Cured beef Carpaccio, Grana shaves and rocket salad <i>7,12</i>	€ 28
Tatar di Tonno, Germoglie Salsa Agro Dolce Tuna tatar with rock sugar dressing and sprouts <i>1,4,6,12,14</i>	€ 28
Arancini allo Zafferano, Taleggio e Polpa di Datterini Deep fried saffron scented rice balls, stuffed with Taleggio cheese, datterini pulp <i>1,7,9</i>	€ 18
Bruschette di Focaccia – Pomodoro e Basilico Crudo e Rucola – Stracciatella e Olive Toasted focaccia with tomatoes and basil, air-cured ham and rocket, stracciatella and olives <i>1,7,12</i>	€ 16
Parmigiana di Melanzane Oven-baked eggplant with Parmesan and tomato sauce <i>7</i>	€ 23
Affettato Misto – Carne Secca - Salumi – Formaggi – Verdure sott’aceto – Focaccia Mixed cold platter - cured meats, sausages, cheeses, pickled vegetables and focaccia <i>1,7,9,12</i>	€ 38
Homemade bread & Dips <i>1,7,9</i>	€ 5
Your selection from our tableside “Carrello di Antipasti” Small Large	€ 19 € 29



Capriccio ALLA FARINA & RISO

Taglierini al Pesto Gentile, Pinoli Grana, Stracciatella Taglierini pasta with basil pesto, pine kernels, Grana shaves and Stracciatella cheese <i>1,7,8</i>	€ 24
Pappardelle al Pomodoro e Frutti di Mare Pappardelle pasta with tomatoes and seafood stew <i>1,2,4,9,14</i>	€ 28
CALAMARATA ARARAT, Ristretto di Pomodoro Pecorino Sardo, Olio Vergine, mantecato al Tavolo Calamarata pasta with tomatoes emulsion, Sardegna Goat cheese and virgin olive oil Table side preparation <i>1,7</i>	€ 26
Spaghetтини al Dente with your Choice of: Ragù Bolognese, Aglio Olio Peperoncino, Sugo di Pomodoro Beef ragout, garlic, olive oil and chilies, tomato sauce <i>1,9,12</i>	€ 24
Ravioli con Brasato, Burro alla Salvia Ravioli with braised beef, sage butter <i>1,3,7,9,12</i>	€ 26
Lasagne al forno casalingha Traditional oven baked lasagna, meat and tomato sauce, Béchamel, cheese <i>1,3,7,9,12</i>	€ 24
Risotto Acquerello allo Zafferano e Funghi Trifolati Saffron scented risotto with mushrooms ragout <i>7,9,12</i>	€ 25
Risotto Acquerello al Limone e Sashimi di Carabiniro Lemon scented risotto with Carabiniro prawns sashimi <i>2,7,9,12</i>	€ 49

TARTUFI - SUMMER TRUFFLES

SEARED TUNAFISH SASHIMI WITH TRUFFLES <i>4</i>	€ 46
BEEF CARPACCIO (lightly seared) with truffles and Grana cheese <i>7</i>	€ 46
RETO'S TRUFFLES BURGER Veal Pojarsky (burger), freshly sauteed duck liver truffles sauce, brioche bun <i>1,7</i>	€ 68

Ararat Signature Delicacies

BALIK SWISS PREMIUM SMOKED SALMON (60 GR)

SMOKED SALMON OUVERTURE Thinly sliced, accompanied with horseradish cream <i>1,4,,7</i>	€ 44
GRAVAD LAKS Marinated and served with dill-mustard sauce <i>1,4,9,10</i>	€ 44
BALIK TSAR NIKOLAS The signature smoked salmon back fillet <i>1,4,,7</i>	€ 49
IMPERIAL CAVIAR “PETROSSIAN SELECTION”	
KISS OF SHARANAZ Mini blini with sour cream and 20 gr of Caviar <i>1,4,,7</i>	€ 75
ARARAT SNOW Crushed potatoes, sour cream and 30 gr of Caviar <i>1,4,,7</i>	€ 115
“AU NATUREL” 30 gr of Caviar	€ 115

PIATTI PRINCIPALI - MAIN DISHES

Toccata Di Carne

Saltinbocca alla Romana, jus al Marsala, risotto Acquerello Veal scalloppine with Culatello ham and sage, Marsala jus, risotto <i>1,7,9,12</i>	€ 38
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FROM THE JOSPER CHARCOAL OVEN

Galletto Valle Spluga alla Diavola Spicy oven baked baby chicken from Valle Spluga <i>9</i>	€ 36
Tagliata di Manzo Americano, Grana Padano, Rucola Beef sirloin tagliata with Grana cheese and rocket salad (Creekstone 180gr) <i>7</i>	€ 46
La Bistecca Fiorentina Porterhouse steak for 2 Person (Creekstone 1kg)	€ 125
Filetto di Manzo Americano US corn fed tenderloin (Creekstone 180gr)	€ 56
Costolette di Agnello Irlandese alle Erbe dell'isola Irish lamb cutlets with Island herbs (350gr) <i>1,7,9,10</i>	€ 59
Nodino di Vitello alla Griglia Veal T-Bone steak from the broiler (350gr)	€ 46

SAUCES		SIDES	
Béarnaise <i>3,7</i>	€ 6	Grilled asparagus	€ 10
Green pepper sauce <i>7,9,12</i>	€ 6	Ratatouille	€ 10
Herbs butter <i>7</i>	€ 4	French fries	€ 7
		Truffles fries	€ 9
		Crushed potatoes	€ 7
		Saffron Risotto <i>7,9,12</i>	€ 16

Barcarola Di Pesce

Bistecca di Tonno alla Plancha, Puré al Wasabi, Germogli Sauteed tuna fillet, wasabi scented mash, sprouts <i>1,4,7,11</i>	€ 48
Filetto di Branzino all'acqua Pazza Sea bass fillet in a broth of tomatoes, olives, potatoes, capers <i>4,12</i>	€ 38
Calamari e Patatine Fritti, Salsa Remoulade Deep fried and crunchy squid and potatoes chips, Remoulade sauce	€ 28
Fish Trolley <i>3,7,9,10,14</i>	

*Allergens: 1. Cereals 2. Shellfish 3. Eggs 4. Fish 5. Arachis 6. Soya 7. Milk 8. Nuts
9. Celery 10. Mustard 11. Sesame Seeds 12. Sulphites 13. Lupin 14. Molluscs

All prices include VAT

