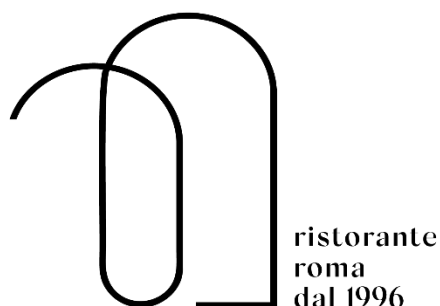




Antico Arco

*In this restaurant we serve as per Legislative Decree 181/2003 Art.13,
"treated and carbonated drinking water"*

Our menu includes vegetarian dishes and the use of gluten-free flours.

*For more informations on the allergens in our menu,
please refer to the waiting staff.*

BREAD AND OIL: 4€ PER BASKET

Tasting Menu

Welcome from the chef

...

Amberjack tartare

lime, ginger and julienne of artichokes in oil

...

Pink shrimp carpaccio, cherry tomatoes,

almonds, and basil oil

...

Roasted guinea fowl ravioli,

juniper sauce, chopped peppers and basil

...

Black truffle Carbonara with spaghetti "Mancini"

...

Slow cooked sea bass fillet

datterino tomatoes in double consistency

green sauce

...

Taste of our Cheese Selection

...

Dessert of your choice from the menu

The price of the tasting menu is €80.00, excluding drinks

Vegetarian Tasting Menu

Welcome from the chef

...

Fresh Porcini mushroom flan,
Parmesan zabaglione

...

Spaghetti "Mancini" with cacio e pepe

...

Raw and cooked salad

...

Dessert of your choice from the menu

The price of the vegetarian tasting menu is €60.00, excluding drinks

Starters

Fresh Porcini mushroom flan,
Parmesan zabaglione

25€

Amberjack tartare
lime, ginger and julienne of artichokes in oil

24€

Pink shrimp carpaccio, cherry tomatoes,
almonds, and basil oil

24€

Seared scallops
chickpea cream with olives and artichokes

28€

Duck and lamb open kebab,
yogurt sauce and slightly spicy pepper sauce

20€

Veal with tuna sauce and vegetable crudités

22€

Roasted boneless pigeon,
sour cherries and onions in balsamic vinegar

22€

Pasta

Spaghetti "Mancini" with cacio e pepe

17€

Risotto with shrimp and sour cream

25€

"Sorelle Salerno" linguine
garlic, EVO, chili and mullet roe

23€

Tagliolini with fresh Porcini mushrooms,
extra-mature parmesan, and lemon thyme

25€

Mezze maniche with amatriciana sauce

18€

Black truffle carbonara
with spaghetti "Mancini"

22€

Roasted guinea fowl ravioli,
juniper sauce, chopped peppers and basil

23€

Main Courses

Baby cuttlefish from Porto Santo Spirito,
potato cream, Chanterelle mushrooms

32€

Amberjack fillet cooked in a casserole
with zucchini scapece and mustard sauce

35€

Slow cooked sea bass fillet
datterino tomatoes in double consistency
green sauce

35€

Boneless roasted poussin with peppers

32€

Tartare: hand chopped piedmontese raw beef
smoked foie gras
caper powder

32€

Beef fillet,
buffalo mozzarella and marinated eggplants

35€

Cheese and Sides

Cheese selection served with
our chutneys and honey

18€

Scapece style friggiteli, at room temperature

12€

Broccoletti sautéed in oil and lemon **or** sautéed with oil, garlic and chili

12€

Raw **or** cooked fennel

12€

roasted fresh Porcini mushrooms

26€

Raw and cooked salad

16€

Rosemary-sautéed potatoes

10€

Dessert

VIAGGIO IN ORIENTE

Tonka bean biscuit, spiced blonde chocolate, marinated pineapple and ginger ice cream

ALCHIMIA

Yoghurt mousse, pistachio and caramel corn flakes, raspberry sorbet

SFOGLIA TIEPIDA

warm puff pastry, chantilly cream of eggnog with marsala, strawberries

MOJITO GHIACCIATO

lime, mint, brown sugar and rum

TORTINO DAL CUORE MORBIDO

valrhona chocolate soufflé and almond biscuit

IL TIRAMISU'

The price of our desserts is € 14,00