ristorante
roma
dal 1996

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 alergens 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

…

Seared scallops
chickpea cream with olives and artichokes

…

Scorpionfish ravioli,
Cardoncelli mushrooms, aromatic herbs

…

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

...

Castelluccio lentil soup with sautéed cabbage

...

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

Castelluccio lentil soup with sautéed cabbage

20€

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 sautéed broccoletti

22€

Pasta

Spaghetti "Mancini" with cacio e pepe

17€

Risotto with Castelmagno cheese and a Nebbiolo reduction

25€

"Sorelle Salerno" linguine

garlic, EVO, chili and mullet roe

23€

Orecchiette with a prawn ragout,

Romanesco broccoli, and Pecorino cheese

25€

Mezze maniche with amatriciana sauce

18€

Black truffle carbonara

with spaghetti "Mancini"

22€

Scorpionfish ravioli,

Cardoncelli mushrooms, aromatic herbs

25€

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 friggitelli, at room temperature

12€

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

12€

Raw **or** cooked fennel

12€

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