



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 puntarelle salad

...

Loch Fyne salmon, Tzatziki sauce,
tomato bread crumble

...

Fresh Orecchiette
shrimp stew,
artichoke
and pecorino cheese

...

Black truffle Carbonara
with spaghetti "Mancini"

...

Beef fillet,
cacio e pepe sauce,
sautéed cabbage

...

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

...

Blond onion flan, Parmesan zabaglione,
saffron, toasted almonds

...

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

Blond onion flan, Parmesan zabaglione,
saffron, toasted almonds

20€

Amberjack tartare
lime, ginger and puntarelle salad

24€

Loch Fyne salmon, Tzatziki sauce,
tomato bread crumble

24€

Browned octopus
chickpea cream with olives and artichokes

24€

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

20€

Fried pulled beef meatballs with green sauce
vegetable crudité

22€

Roasted boneless pigeon,
cesanese reduction, sour cherries, sautéed broccoli

22€

Pasta

Spaghetti "Mancini" with cacio e pepe

17€

Castelmagno risotto, Nebbiolo reduction

25€

"Sorelle Salerno" linguine

garlic, EVO, chili

and mullet roe

23€

Fresh orecchiette

shrimp stew,

artichoke and pecorino cheese

25€

Mezze maniche with amatriciana sauce

18€

Black truffle carbonara

with spaghetti "Mancini"

22€

Homemade tagliolini,

duck ragout,

Parmesan cheese

23€

Main Courses

Baby cuttlefish from Porto Santo Spirito,
potato cream, artichokes in oil

32€

Amberjack fillet in a casserole
with Brussels sprouts,
mustard sauce

35€

Boneless Roasted Poussin
with cardoncello mushrooms

32€

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

32€

Beef fillet,
cacio e pepe sauce, sautéed cabbage

35€

Veal fillet saltimbocca,
creamy celeriac and apple

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€

Roman style Puntarelle **or** with oil and lemon

15€

Raw and cooked salad

16€

Browned artichokes

18€

Dessert

MELE TATIN

apple, hazelnut, and calvados gelato

VISCIOLATA

cocoa sablé, creamy ricotta, sour cherry sauce and sorbet

SFOGLIA TIEPIDA

Chantilly cream of eggnog with marsala and strawberries

MOJITO GHIACCIATO

lime, mint, brown sugar and rum

TORTINO DAL CUORE MORBIDO

Valrhona chocolate soufflé and almond biscuit

CREMOSO

walnut sponge cake and gelato, mascarpone cream,
crystalized white chocolate and mandarin gel

The price of our desserts is € 14,00