

Arke

À LA CARTE MENU

*Viale Colombo, 3 - Tel. 070.883663  
Quartu S. Elena  
[www.arkeistorante.it](http://www.arkeistorante.it)  
[info@arkeistorante.it](mailto:info@arkeistorante.it)*

# *Tasting Menu*

## *“Tradition”*

Tasting menu serving the dishes of our history  
7 courses - € 40,00

\*\*\*\*\*

## *“Short Story”*

Free hand tasting menu  
4 courses - € 45,00  
4 courses with wine pairing - € 60,00

\*\*\*\*\*

## *“Poetry”*

Free hand tasting menu  
7 po courses rtate - € 70,00  
7 courses with pairing of 7 glasses of wine - € 100,00

\*\*\*\*\*

## *“Vegetable Portrait”*

Vegetarian tasting menu  
4 courses - € 35,00  
4 courses with wine pairing - € 50,00

The tasting menus cannot be shared  
These tasting menus change constantly based on the most contemporary search for the  
very best local cuisine

## *Sea food starters*

Crispy octopus, cream of carrots and ginger, chard and  
octopus water\* (1,2,4,14)  
€ 15,00

\*\*\*\*\*

Marinara style clams on cream of carasau bread (1,14)  
€ 15,00

\*\*\*\*\*

Mussel soup with toasted civraxiu croutons (1,9,14)  
€ 13,00

\*\*\*\*\*

Creamed cod, bell pepper sauce, black bread crumble and  
crispy herbs (1,4,7)  
€ 13,00

\*\*\*\*\*

Veal sweetbreads, sea urchin, stewed spring onions and  
lemon ricotta\* (1,4,7,8)  
€ 18,00

\*\*\*\*\*

Shrimp salad and flakes of mullet roe\* (2,4,9)  
€ 15,00

*Starter tasting for minimum for two persons at € 22,00 per person*

## *Land starters*

Mushroom and potato pie with smoked duck on a  
parmesan cheese fondue <sup>(1,3,7)</sup>

€ 13,00

\*\*\*\*\*

Fried veal sweetbreads, brains and vegetables <sup>(1,2)</sup>

€ 15,00

\*\*\*\*\*

Egg cooked at 62°C, whipped parmesan cheese and white  
truffle <sup>(3,7)</sup>

€ 25,00

\*\*\*\*\*

Soft polenta with parmesan cheese fondue, cardoncelli  
mushrooms, crispy bread and white truffle <sup>(1,7)</sup>

€ 20,00

\*\*\*\*\*

Roast lamb entrails with butter and scallion sauce <sup>(7)</sup>

€ 15,00

\*\*\*\*\*

Porcini mushroom salad with flakes of parmesan cheese <sup>(7)</sup>

€ 15,00

\*\*\*\*\*

Beef tartare with crispy egg, goat cheese with sesame seeds  
and white truffle <sup>(1,3,8,11)</sup>  
€ 25,00

## *Fresh seafood platter*

Fish tartare\* (catch of the day) <sup>(4,6,11,12)</sup>  
€ 15,00

\*\*\*\*\*

Sicilian shrimp carpaccio\* with burrata and liquorice <sup>(2,7,12)</sup>  
€ 20,00

\*\*\*\*\*

Royal Norway Lobster\* <sup>(2,12)</sup>  
€ 10,00 all'etto

\*\*\*\*\*

Oysters <sup>(14)</sup>  
€ 3,00

\*\*\*\*\*

Red shrimp I\* <sup>(2,12)</sup>  
€ 10,00 per 100 g

\*\*\*\*\*

“Fresh Seafood” ...  
Variety of raw seafood

Norway lobster\* crustacean powder, Shrimp\* lard, pepper and honey, 1 oyster and green apple, 1 tartare\*, 1 carpaccio\*  
(2,3,4,6,7,11,12,14)

€ 50,00

\*\*\*\*\*

Red shrimp carpaccio\* with burrata and liquorice (2,7,12)

€ 20,00

\*\*\*\*\*

Squid noodles with aromatic herbs and lime

€ 13,00

## *First Courses*

Fettuccine with burrata, baby tomatoes and red shrimps\* (1,2,3,7,12)

€ 15,00

\*\*\*\*\*

Green tagliatelle with red mullet, roe and saffron sauce (1,3,7,9)

€ 15,00

\*\*\*\*\*

Ricotta ravioli with porcini mushrooms, cheek of pork and Sardinian fiore cheese (1,3,7)

€ 15,00

\*\*\*\*\*

Ricotta ravioli with red shrimps\* and liquorice <sup>(1,2,3,7,12)</sup>  
€ 18,00

\*\*\*\*\*

Spaghetti with crayfish, baby tomatoes and powdered chilli  
pepper <sup>(1,2,9)</sup>  
€ 25,00

\*\*\*\*\*

Spaghetti with lobster  
€ 16,00 per 100 g

\*\*\*\*\*

Ricotta ravioli with salted butter and truffle <sup>(1,3,7)</sup>  
€ 20,00

\*\*\*\*\*

Basil ravioli, stuffed with smoked burrata, roasted baby  
tomatoes and aubergines  
€ 18,00

## *Second Courses - Fish*

Mix of cooked and raw tuna with sesame seed and seared  
escarole\* <sup>(4,6,11)</sup>  
€ 20,00

\*\*\*\*\*

Amberjack soup with local fresh seafood\* (2,4,9,12,14)

€ 25,00

\*\*\*\*\*

Anglerfish with baby tomato and purple onion salad (4)

€ 20,00

\*\*\*\*\*

Seared scupper fish with aromatic herbs, potato flapjack and  
seasonal vegetables (1,4)

€ 18,00

\*\*\*\*\*

Our fried fish platter\* (1,2,4,12,14)

€ 20,00

\*\*\*\*\*

Fillet of fish (catch of the day) with potatoes, baby tomatoes  
and basil (1,4)

€ 25,00

## *Sea Food*

The Queen of the Sea" ... Lobster (1)

€ 16,00 per 100 g

\*\*\*\*\*



Crayfish <sup>(1,12)</sup>  
€ 8,00 per 100 g

\*\*\*\*\*

Norway Lobster\* <sup>(1,12)</sup>  
€ 10,00 per 100 g

\*\*\*\*\*

Blue crayfish <sup>(1,12)</sup>  
€ 12,00 per 100 g

## *Side dishes*

Grilled vegetables € 7,00

Fresh french fries € 5,00

Mixed salad € 5,00

## *Second Courses - Meat*

Slow cooked suckling pig with myrtle and potatoes  
€ 15,00

\*\*\*\*\*

Fillet of beef with Cannonau wine jus <sup>(1,7)</sup>  
€ 24,00

\*\*\*\*\*

Sliced duck with citrus and red fruit sauce  
€ 18,00

\*\*\*\*\*

Fillet of beef with port jus, foie gras and truffle  
€ 35,00

\*\*\*\*\*

## *Grilled Specialties*

Beef rib eye steak € 15,00

Horse rib eye steak € 15,00

Rib eye steak € 15,00

Beef fillet steak

€ 20,00

## Allergens

<b>Substance or product that cause allergies or intolerances.</b> (annex II to Reg. (EU) no. 1169/2011)			
1	Cereals containing gluten and derivatives (grains, wheat, rye, oats, spelt, kamut)	8	Nuts and products containing nuts (almonds, hazelnuts, walnuts, cashew nuts, pecan nuts, Brazil nuts, pistachios, macadamia nuts)
2	Shellfish and products containing shellfish	9	Celery and products containing celery
3	Eggs and products containing eggs	10	Mustard and products containing mustard
4	Fish and products containing fish	11	Sesame seeds and products containing sesame seeds
5	Peanuts and products containing peanut	12	Sulphites in concentrations greater than 10 mg/kg
6	Soy and products containing soy	13	Lupins and products containing lupins
7	Milk and products containing milk	14	Molluscs and products containing molluscs

**\*Products at certain times of the year may be frozen or chilled at -21° for 24 hours**