



## À LA CARTE MENU

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# *Tasting Menu*

## *"Tradition"*

Tasting menu serving the dishes of our history  
6 courses - € 50,00

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## *"Short Story"*

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

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## *"Poetry"*

Free hand tasting menu  
7 po courses rtate - € 80,00  
7 courses with pairing of 7 glasses of wine - € 120,00

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## *"Vegetable Portrait"*

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

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

## *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)  
€ 15,00

"Orciadas", our fried sea anemones (1,2,4,12,14)  
€ 15,00

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

Mushroom and potato pie with smoked duck on a parmesan cheese fondue (1,3,7)  
€ 15,00

Fried veal sweetbreads, brains and vegetables (1,2)  
€ 18,00

Soft polenta with parmesan cheese fondue, cardoncelli mushrooms, crispy bread and truffle (1,7)  
€ 25,00

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

Veal carpaccio, parmesan cheese and truffle (7)  
€ 20,00

Porcini mushroom salad with flakes of parmesan cheese 30 months aged(7)  
€ 18,00

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

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## *Gran cru...di mare*

Squid noodles with aromatic herbs and lime (12, 14)  
€ 13,00

Shrimp, lard, honey and cubeb pepper (2,7,12)  
€ 16,00

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

Langoustine tartare with mullet caviar (2,12)  
€ 25,00

Red shrimp tartare with burrata cheese and liquorice powder (2,7,12)  
€ 22,00

Fish carpaccio marinated with lemon zeste, olive oil and maldon salt (4,6,11,12)  
€ 15,00

Red shrimp carpaccio\* with burrata and liquorice (2,7,12)  
€ 22,00

Langoustine (king size) from Sardinian sea (2,12)  
€ 12,00 per hg

Red shrimp (king size) from Sardinian sea (2,12)  
€ 10,00 per hg

Oyster (14)  
€ 3,50

Gilardeau oyster (14)  
€ 6,00

La Desse Blanche oyster (14)  
€ 4,50

Seabed truffles (14)  
€ 2,50

“Fresh Seafood” ...

Selection of raw seafood

Norway lobster\* crustacean powder, Shrimp\* lard, black pepper and honey, 1 oyster and green  
apple,

1 tartare\*, 1 carpaccio\* (2,3,4,6,7,11,12,14)  
€ 50,00

### ***First Courses***

Sardinian red shrimp risotto, lemon and mullet roe (1,2,4,7,12)  
€ 25,00

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Fettuccine with burrata cheese, cherry tomatoes and red shrimp (1,2,3,7,12)  
€ 15,00

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Ricotta ravioli with red shrimp and liquorice powder (1,2,3,7,12)  
€ 18,00

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Spaghetti with clams and mullet roe (1,4,14)  
€ 20,00

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Spaghetti with crayfish, cherry tomatoes and chilli powder (1,2,9)  
€ 25,00

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Paccheri with lobster(1,2,9)  
€ 18,00 per hg

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Ricotta ravioli with porcini mushrooms, cheek pig lard and pecorino cheese (1,3,7)  
€ 15,00

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

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### ***Fish Main Courses***

Mix of cooked and raw tuna with sesame seed and seared escarole (4,6,11)  
€ 20,00

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“Mare Nostrum” fish fillet of the day (4,6,11)

€ 25,00

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Seabass fillet covered of squid ink breadcrumb and “pizzaiola” sauce (4,6,11,14)

€ 25,00

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Fish and Shellfish soup with fresh local seafood(2,4,9,12,14)

€ 25,00

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Monkfish fillet with cherry tomatoes and purple onion salad (4)

€ 20,00

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Redmullet with aromatic herbs, flapjack potatoes and seasonal vegetables stagione (1,4)

€ 25,00

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

€ 20,00

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## ***I Crostacei***

“The Queen of the Sea” .... Lobster (1,2,12) \*\*

€ 18,00 per hg

Crayfish (1,12) \*\*

€ 8,00 per hg

Langoustine (1,12) \*\*  
€ 12,00 per hg

European Blue Lobster (1,12) \*\*  
€ 12,00 per hg

Sardinian Red Shrimp (1,2,12)  
€ 10,00 per hg  
Grilled or Deglaze with Brandy

“Our grilled fish platter” with squids, shrimps, langoustines, cuttlefish... (1,2,12)  
Free to choose how to make it!!!  
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Make it as you wish!!!  
€ 10,00

\*\* All the dishes can be served:

- boiled and marinated with olive oil, lemon juice and cherry tomatoes
- grilled with olive oil, garlic and parsley

### *Meat Main courses*

Slow cooked suckling pig with myrtle and potatoes  
€ 25,00

Beef fillet with Cannonau wine jus (1,6,7,10,12)  
€ 24,00

Sliced duck with citrus and red berries sauce (7,12)  
€ 20,00

Beef fillet with port jus, foie gras and truffle (1,6,9,12)  
€ 50,00

Lamb chops with gravy and cream of potatoes (1,7)  
€ 20,00

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## *Grilled Meat*

Beef rib eye  
€ 18,00

Horse rib eye  
€ 18,00

Entrecote steak  
€ 6,00 per hg

Sirloin steak  
€ 20,00

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## *Side dishes*

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Grilled vegetables  
€ 8,00

Grilled Cardoncello mushroom  
€ 8,00

Fresh fried potatoes  
€ 5,00

Mixed Salad  
€ 5,00

Pinzimonio (Raw vegetables with olive oil dipping sauce)  
€ 8,00

## Allergens

Substance or product that cause allergies or intolerances. (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**