

Arke

TAKE AWAY MENÙ

*Viale Colombo, 3 - Tel. 070.883663
Quartu S. Elena
www.arkeistorante.it
info@arkeistorante.it*

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

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

Meatballs with squid, cuttlefish and peas
€ 12,00

Land starters

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

€ 13,00

Fried veal sweetbreads, brains and vegetables ^(1,2)

€ 15,00

Soft polenta with parmesan cheese fondue, cardoncelli
mushrooms, crispy bread and white truffle ^(1,7)

€ 20,00

Beef tartare with crispy egg, goat cheese with sesame seeds
and white truffle ^(1,3,8,11)

€ 25,00

Fresh seafood platter

Fish tartare* (catch of the day) ^(4,6,11,12)

€ 15,00

Sicilian shrimp carpaccio* with burrata and liquorice ^(2,7,12)

€ 20,00

Royal Norway Lobster* ^(2,12)

€ 10,00 per 100 g

Oysters ⁽¹⁴⁾

€ 3,00

Red shrimp I* ^(2,12)

€ 10,00 per 100 g

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

€ 20,00

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 (1,2,3,7,12)

€ 18,00

Spaghetti with crayfish, baby tomatoes and powdered chilli
pepper (1,2,9)

€ 25,00

Spaghetti with lobster

€ 16,00 per 100 g

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* (4,6,11)
€ 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 (1,12)
€ 8,00 per 100 g

Norway Lobster* (1,12)
€ 10,00 per 100 g

Blue crayfish (1,12)
€ 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 ^(1,7)
€ 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

Take-away tasting menu

Piccolo racconto

Crispy octopus, cream of carrots and ginger
Seafood soup

Risotto with prawns, lemon and mullet bottarga

Seared scupper fish with aromatic herbs, potato flapjack and
seasonal vegetables

Ricotta and saffron cake, dark chocolate and orange cream

€ 40,00 per person (minimum for two people)

Tradition Menu

Starters

Mussel soup

Mediterranean-style octopus salad

Shrimp salad and flakes of mullet roe

Meatballs with cuttlefish and peas

First Courses

Fettuccine with burrata, baby tomatoes, basil and shrimps

Second Courses

Fish fillet stufed with “Vernaccia” with olives and potatoes

€ 35,00 per person (minimum for two people)

Lobster Menu

N2 Norway Lobsters, n2 shrimps, n4 oysters and n1
carpaccio (raw)

Marinara style clams on cream of carasau bread

Shrimp salad and flakes of mullet roe

Risotto with seafood and shellfish

Lobster salad (700g) with oil and lemon emulsion, baby
tomatoes and crispy vegetables

Dessert

Wine

€ 100,00 per person (minimum for two people)

Crayfish Menu

2 oysters, 1 tartare of catch of the day

Mussel soup

Shrimp salad and flakes of mullet roe

Risotto with seafood and shellfish

Lobster salad (700g) with oil and lemon emulsion, baby tomatoes and crispy vegetables

Dessert

Arkestyle coffee tiramisù

€ 60,00 per person (minimum for two people)

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**