ARCHIVOLTO

la Cantina

The Menu

la Cantina

MENU

Super Classics

Charcuterie board	€ 17,00
Fried Ravioli and Archivolto sauce (1-3-7-9)	€ 16,00
Ligurian-style stuffed anchovies* (1-3-4-7)	€ 7,00
Crispy prawns * (1-2-3)	€ 14,00
Escalope of Foie gras de Canard and caramelized apple (1-3-7-9)	€ 17,00
Selection of cheese and compotes (7-10)	€ 24,00

Creative Saucers

Wholemeal focaccia, patanegra and burratina cheese (1-7)	€ 20,00
Katsu-sando, tongue and mayonnaise at the green sauce (1-3-7-9)	€ 14,00
Steamed bao, sautéed salads and tomato mayo (1-4-7)	€ 14,00
Stuffed squid, its sause and crispy Nduja (1-4-9)	€ 16,00
Grilled octopus, beans and peppers (4)	€ 15,00
Spaghetto of the XXI Century (garlic, oil, chilli, mussels, lemon)	€ 18,00

The Sea

Grand fish plateau * (for two people) (2-3-4-14)	€ 170,00
Fish Plateau for one person* (2-3-4-14)	€ 90,00

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Selection of Oyster

Oyster Puglia Diomedea ”2” (14)	€ 5,00
Black Pearl Special Oyster ”2” (14)	€ 6,00
Gillardeau Oyster ”2” (14)	€ 7,00

Selection of Crustceans

Purple shrimps of S. Margherita* (2)	€ 6,00
Red shrips of Mazara * (2)	€ 7,00
Mazara Scampi * (2)	€ 6,00

Dessert

The mushroom... chocolate earth, thyme foam and porcini mushroom ice cream (1-3-7)	€ 12,00
Flower of PX (7)	€ 12,00
Chocolate lava cake with citrus sauce (1-3-7)	€ 12,00
Bavarian cream of chestnuts, figs and walnuts (3-7-8)	€ 12,00

Thank you for sharing
a special moment with us