ARS

galleria d'arte gastronomica

COPERTO CON H2O € 3

DEGUSTAZIONI

DEDICATE ALLE OPERE DI PAOLA ROMANO

LUNA PIENA 49

Vitello tonn'ARS
Like an octopus and moussels soup
Linguine with lemon sauce, shellfish cream,
prawn tartare, mullet bottarga and shiso leaves
Cod in oil cooking whit crunchy vegetables,
parmentier sauce and black truffle
Dessert

LUNA ROSSA 49

Burratina d'Andria con gazpacho
Soft potato cream with raw ham powder,
baby spinach and smoked oil
Half paccheri with napolitan ragù 9h
Beef cheek ltc at genovese with
pecorino cream
Dessert

MARTE 69

Vitello tonn'ARS
Like an octopus and mousels soup
Linguine with lemon sauce, shellfish cream,
prawn tartare, mullet bottarga and shiso leaves
Half paccheri with napolitan ragù 9h
Soft potato cream with raw ham powder, baby spinach and smoked oil
Beef cheek ltc at genovese with pecorino cream
Dessert

I menù degustazione vengono serviti per l'intero tavolo

ANTIPASTI

Naturalismo

Oyster Sardinia	4
Red prawn from Mazara	4
Pourple prawn	3
Blu prawn	4
Seabass carpaccio an pineapple	12
Salmon tartare scapece style	11
Vitello tonn'ARS at the pink point with tuna tartare	14
Raw prawns rainbow catalana style	16
Plateau x 2	50

Poor Art

Soft potato cream wit raw ham powder, baby spinach and smoked oil	11
Burratina d'Andria with gazpacho	10

Astrattismo

Like an octopus and moussles soup	14
Octopus and moussle soup Traditional style	13

PRIMI

Pop Art

Milanese risotto (Minimum 2 pax)	per pax	16
Half paccheri with napolitan ragù		15
Spaghetti with 3 tomatoes and basil		14

Barocco

fresh hand made pasta with shrimps, zucchini flower and saffron	
Linguine with lemon sauce, shellfish cream,shrimps tartare, bottarga and shiso leave	17
Half sleves with octopus genovese cream	16

Impressionismo

Spaghetti with claims friggitelli and grana cheese flakes	16
Scialatelli fresh handmade pasta with lobster	24

SECONDI

Naif

Beef chick ltc at genovese with pecorino cheese fondue	19
Bismarck fillet mugnon of beef	20
Steak of entrecote with artichokes and grana padano cheese flakes	19

Rinascimento

Turbot with potatos and pistachio	20
Seared tuna bites with pumpkins cream, stracciatella cheese and paprika	19

Liberty

Seabass with artichokes	18
Cod in oil cooking with cruncy vegetables, parmentier and truffle	20