

Fall Festival 2016 at Arcodoro

Blue Zone - Eat Local - Live Longer

Tartare di Tonno Melograno e Arancia 20

Blue Fin Tuna sushi grade tartare with aromatic herbs,
fresh oranges, pomegranate & ginger

Vellutata di Zucca con Fregula Croccante 12

A velvety butternut squash soup with crispy fregula & roasted buffalo ricotta

Grigliata di Rape e Kaki 14

An organic salad of Belgian endive with roasted turnips,
persimmon & ricotta salata with balsamic cherry vinaigrette

Risotto con Funghi e Lonza di Maiale 28

Carnaroli rice with wild mushrooms, fava beans & tarragon simmered in a light
beef broth with roasted pork loin

Lorighittas con Polpetti e Patate Dolci 36

Handbraided pasta from Sardinia with baby octopus & sweet potato

Fettucine con Gamberi e Carciofi 28

Homemade fettucine tossed with fiji shrimps, artichokes & sweet corn

Coscetta di Anatra al Sugo Piccante 28

Marinated Peking Duck leg roasted then finished in the wood burning oven with
a spicy tomato garlic herb sauce & homemade potato gnocchi

Pesce del Giorno 32

Fresh Fish Arrives Daily

Sorbetto con Macedonia di Frutta Fresca 12

Medley of seasonal fresh fruit topped with fig sorbet

Gelato di Zucca 12

A homemade spicy pumpkin ice cream served with poached pumpkin
sweetened white wine & vermouth

**Sardinia, Identified as a Blue Zone, beholds the secrets to Life Longevity.
Eating locally & seasonally is one of the key factors**