

Le Arcate

Restaurant since 1959 · Atrani

I Starters

To begin

Le Arcate Mixed Starter €24.00

Signature mixed seafood platter of the house, traditional specialty.

SIGNATURE CHEF'S CHOICE (fish, molluscs, crustaceans)

Anchovies Three Ways €20.00

Fried anchovies stuffed with provola, marinated anchovies and eggplant parmigiana with anchovies.

(fish, milk, gluten)

Octopus Salad €20.00

Octopus salad served with fresh celery and cannellini beans.

SIGNATURE (molluscs, celery)

Clams & Mussels Sauté €22.00

Sautéed clams and mussels served with toasted bread.

(molluscs, gluten)

Peppered Mussels €15.00

Mussels cooked with black pepper and lemon — a Neapolitan classic.

(molluscs)

Tuna Tartare €22.00

Fresh Mediterranean tuna tartare.

(fish)

Grilled Smoked Provola €18.00

Smoked provola grilled on an Amalfi lemon leaf.

VEGETARIAN (milk)

Caprese Salad €16.00

Campanian buffalo mozzarella, tomato and basil.

VEGETARIAN (milk)

Parma Ham & Bocconcini €16.00

Parma cured ham with mozzarella bocconcini.

(milk)

II First Courses

Pasta & risotti

Pignatiello — Reef Spaghettoni €25.00

Spaghettoni with clams, mussels, prawns, squid and fresh cherry tomatoes.

SIGNATURE CHEF'S CHOICE (gluten, molluscs, crustaceans)

Paccheri with Catch of the Day €22.00

Paccheri pasta with the day's fish fillet and fresh cherry tomato sauce.

(gluten, fish)

Spaghetti alle Vongole €22.00

Spaghetti with clams, parsley and extra virgin olive oil.

(gluten, molluscs)

Scialatielli with Seafood €24.00

House-made fresh pasta with clams, mussels and cherry tomatoes.

LOCAL PRODUCT (gluten, molluscs, eggs)

Fisherman's Risotto €25.00

Risotto with clams, mussels, prawns and squid.

SIGNATURE (molluscs, crustaceans)

Amalfi Lemon Tagliolini €18.00

Tagliolini in a cream of Sfusato Amalfitano lemon and cheese.

VEGETARIAN LOCAL PRODUCT (gluten, milk, eggs)

Gnocchi Bolognese €18.00

Potato gnocchi with bolognese sauce.

(gluten, eggs, milk)

Spaghetti alla Nerano €18.00

Spaghetti with fried zucchini and provolone del Monaco cheese.

VEGETARIAN LOCAL PRODUCT (gluten, milk)

III Second Courses

Fish & meat

Grilled Fish Steak	€26.00
<i>Grilled steak of the day's catch with seasonal vegetables.</i>	
<i>(fish)</i>	
Fish Acqua Pazza	€28.00
<i>Whole fish of the day, grilled or poached in 'crazy water' broth.</i>	
SIGNATURE <i>(fish)</i>	
Mixed Seafood Grill	€32.00
<i>Grilled fish fillet, tuna, squid and prawn.</i>	
SIGNATURE CHEF'S CHOICE <i>(fish, molluscs, crustaceans)</i>	
Seared Tuna	€25.00
<i>Grilled seared tuna with sautéed escarole.</i>	
<i>(fish)</i>	
Paranza Fry	€25.00
<i>Mixed fry of prawns, squid and small fish.</i>	
<i>(fish, molluscs, crustaceans, gluten)</i>	
Baked Sea Bass Fillet	€24.00
<i>Oven-baked sea bass fillet with aromatic breadcrumbs.</i>	
<i>(fish, gluten)</i>	
Beef Tagliata	€28.00
<i>Sliced beef with rocket, cherry tomatoes and Grana Padano shavings.</i>	
<i>(milk)</i>	
Lamb Cutlets	€28.00
<i>Grilled lamb cutlets with roasted potatoes.</i>	

IV Sides

To accompany

Mixed Salad	€6.00
<i>Lettuce, rocket, radicchio, fennel and tomatoes.</i>	
VEGAN	
French Fries	€6.00
<i>Crispy fried potatoes.</i>	
VEGAN	
Grilled Vegetables	€6.00
<i>Grilled aubergines and zucchini.</i>	
VEGAN	
Sautéed Escarole	€6.00
<i>Escarole sautéed with capers and black olives.</i>	
VEGAN	

V Desserts

To finish

Desserts of the Day €8.00

Selection of house desserts, available daily.

(gluten, milk, eggs, nuts)

Lemon Sorbet €9.00

Sorbet of Sfusato Amalfitano lemon.

VEGAN LOCAL PRODUCT

Tartufo €7.00

Tartufo-style ice cream, white or chocolate.

(milk, eggs)

Coperto: €3.00 — For allergies or intolerances, please ask our staff.