

Contact



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www.argiro52.it



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52

Starters

Mixed charcuterie and cheese platter (Minimum for 2 people)

€ 26,00

Tuna tartare*, black rice, burratina

€ 20,00

Beef tartare with mustard, pasteurized egg yolk, caper berry, caramelized onion, and homemade bread crisp

€ 18,00

Salmon carpaccio, grapefruit emulsion, passion fruit, and mint

€ 18,00

Angus carpaccio with fresh spinach, grana cheese, and sour cream

€ 16,00

Hot Starters

Scattata barese with arugula, cherry tomatoes, mozzarella and ricotta forte

€ 8,00

Cacio e pepe meatballs

€ 6,00

Baked caciocavallo cheese with cherry tomatoes, oregano, salt, and extra virgin olive oil

€ 6,00

Tomato bruschetta

€ 1.50 each

Salmon and guacamole bruschetta

€ 3.00 each

*Some products may be frozen

Service and cover charge € 2,50

Main Courses

Assasina with burrata (Minimum for 2 people)

€ 12,00

Spaghetti Carbonara

€ 12,00

Tagliolino with porcini mushrooms and truffle creamed with parmigiano reggiano

€ 20,00

Troccolo with pistachio pesto on chopped red shrimp

€ 18,00

Fusillone with octopus and seabass ragù

€ 18,00

Ravioli with turnip cream, semi-dried cherry tomatoes, and cantabrian anchovies

€ 20,00

Second Courses

Pork shank with beer, served with peppered mashed potatoes and marinara sauce

€ 18,00

Homemade pork ribs with seasonal salad and cheese potatoes

€ 20,00

Tomahawk

€ 45,00 1 Kg

Beef tagliata with arugula, cherry tomatoes, and Grana cheese

€ 26,00

Chicken tagliata with arugula, cherry tomatoes, Grana cheese, and roasted potatoes

€ 14,00

Tuna tataki* in white and black sesame crust, served on a bed of marinated cabbage with apple cider vinegar

€ 18,00

Fish (sea bass) and chips with beetroot mayonnaise

€ 16,00

Service and cover charge € 2,50

Red Pizzas

Our doughs are made with type 1 flours and cereals, integrated milling for at least 48 hours, water, sourdough, brewer's yeast, salt, and extra virgin olive oil.

MARGHERITA

Red base, fior di latte, extra virgin olive oil
€ 6,00

CAPRICCIOSA

Red base, fior di latte, mushrooms, artichokes, cooked ham, and black olives
€ 9,00

ROMANA

Red base, capers, anchovies, and fior di latte
€ 8,00

BUFALOTTA

Red base, buffalo mozzarella from Campania, and basil
€ 9,00

NORCIA

Red base, fior di latte from Norcia, cherry tomatoes
€ 10,00

WÜRSTEL

Red base, fior di latte, and Laugenrind sausages
€ 8,00

DIAVOLA

Red base, fior di latte, ventricina, and calabrian nduja
€ 9,00

FUMÈ

Red base, fior di latte, smoked scamorza, and speck
€ 9,00

TUNA AND ONION

Red base, fior di latte, Tropea onion, tuna, and capers
€ 9,00

MARINARA

Red base, garlic, extra virgin olive oil, basil, oregano
€ 8,00

White Pizzas

Our doughs are made with type 1 flours and cereals, integrated milling for at least 48 hours, water, sourdough, brewer's yeast, salt, and extra virgin olive oil.

FOUR CHEESES

Fior di latte, smoked scamorza, gorgonzola, French cheese, and Grana
€ 9,00

VEGETARIANA

Fior di latte, zucchini, eggplant, grilled peppers
€ 10,00

CACIO E PEPE

Fior di latte, cream of Pecorino Romano, and black pepper
€ 9,00

HAM AND MUSHROOMS

Fior di latte, fresh mushrooms, and cooked ham
€ 10,00

VALTELLINA

Fior di latte, topped with bresaola, arugula, and Grana
€ 10,00

CRUDAIOLA

Fior di latte, arugula, cherry tomatoes, and ricotta cheese
€ 9,00

CICCIO

Salt, extra virgin olive oil, oregano
€ 4,00

Gourmet Pizzas

Our doughs are made with type 1 flours and cereals, integrated milling for at least 48 hours, water, sourdough, brewer's yeast, salt, and extra virgin olive oil.

ARGIRO52

Fior di latte, yellow datterino tomatoes, robiola cloud, red tuna, green apple, pink pepper
€ 18,00

LUCIO DALLA

Fior di latte, roasted potatoes, smoked scamorza, porchetta, and basil
€ 18.00

SAVIO VURCHIO

Yellow datterino cream, fior di latte, raw ham (on top), fig mustard, and provolone shavings
€ 19,00

FABRIZIO DE ANDRÉ

Fior di latte, grilled zucchini, smoked scamorza, topped with buffalo mozzarella and parma ham
€ 15.00

MIA MARTINI

Pistachio cream, fior di latte, stracciatella, Prague ham, Grana cheese, and pistachio crumble
€ 16.00

PINO DANIELE

Friarielli cream, buffalo mozzarella, Norcia ham, spicy oil, and crumbled tarallo
€ 15,00

MARIO ROSINI

Fior di latte, stracciatella, mortadella, and pistachio crumble
€ 14.00

SERGIO CAMMARIERE

Porcini mushrooms, buffalo mozzarella, truffle, and basil
€ 20,00

Big Salads

CAESAR SALAD

Iceberg, Cherry Tomatoes, grilled chicken, Grana Padano shavings,
Caesar dressing (Mayonnaise, salt, pepper, Worcestershire)
€ 11,00

GRECA

Iceberg, Cherry Tomatoes, cucumbers, black olives, feta, red onion,
Tzatziki sauce (Greek yogurt, cucumber, chives)
€ 10,00

NORVEGIA

Valerian, Iceberg, chives, dill, Salmon, Guacamole sauce (Avocado, lime juice,
extra virgin olive oil, red onion, cherry tomato, salt, pepper)
€ 12,00

BARESE

Iceberg, Baresan-style raw ham, arugula, cherry tomatoes, olives, mozzarella,
cherry tomato
€ 10,00

Side Dishes

Baked Potatoes

€ 4,00

Fried Potato Chips

€ 4,00

Grilled Vegetables

€ 5,00

Tradition and innovation: the perfect mix

Argiro 52 was founded in 2021 by Daniele Apicella, who embarked on a new project that aims to be the culmination of a professional journey built on previous experiences in the restaurant industry, in various Italian cities.

The main idea is to offer a dining experience that combines a balanced mix of tradition and innovation, catering to both tourists and regular customers seeking dishes prepared with top-quality ingredients. All of this is set in a welcoming environment, characterized by the courtesy of the staff.



Beers

DRAFT BEERS

0,20 cl / 0,50 cl

Bud	€ 2,50 / € 4,00
Leffe	€ 3,50 / € 6,00

BOTTLED BEERS

Beck's	€ 2,50
Bud	€ 3,00
Franziskaner	€ 4,00
Stella Artois	€ 3,00
Tennent's	€ 3,50

Drinks

Water 75 cl	€ 2,00
Coca Cola / Fanta	€ 3,00

Drink List

WHISKY

Laphroaig 10 Year Old	€ 8,00
Smoky and dry, with a pronounced peaty flavor	
Canadian Club	€ 6,00
Caol Ila 12 Year Old	€ 8,00
Scarabus	€ 7,00
Black Bull	€ 7,00
Toki Suntory	€ 9,00

BOURBON

Woodford Reserve	€ 7,00
Gentleman Jack	€ 7,00
Jack Daniel's Single Barrel	€ 9,00

GIN

Gin Mare	€ 7,00
Tanqueray Dry	€ 7,00
Terra Madre	€ 7,00
Yu Gin	€ 8,00
Hendricks	€ 8,00
Bulldog	€ 8,00

RUM

Ron Zacapa	€ 8,00
Diplomatico	€ 8,00
Admiral Rodney	€ 7,00

VODKA

Grey Goose	€ 7,00
White Birch Vodka	€ 7,00
Imperial Vodka	€ 7,00
Mamont	€ 7,00
Three Sixty Vodka	€ 8,00
Ora Vodka	€ 8,00

INFUSIONS

Viola	€ 5,00
Camomile	€ 5,00
Cherry	€ 5,00
Tonico del Poeta	€ 5,00
Mirinello	€ 5,00
Bergamot	€ 5,00
Rhubarb	€ 5,00
Raspberry	€ 5,00
Limoncello	€ 5,00

BITTER

Jefferson	€ 5,00
Amarotto	€ 6,00
Lusor	€ 6,00
Amaro Forte Mazzetti	€ 6,00
Jagermeister	€ 6,00
Cynar	€ 3,00
Amaro Lucano	€ 3,00
Miscela 30	€ 6,00
Baulio	€ 4,00
Montenegro	€ 3,00
Bayles	€ 3,00
Averna	€ 3,00
Limoncello	€ 3,00
Mirto	€ 3,00