

All the dishes to be served are of the best quality;
moreover our guests will be offered these according to the
availability of the market
and the seasonal opportunities

*All our special varieties of sourdough bread
are baked daily using carefully selected organic flour*

Staff is at your disposal for any information concerning allergens

SEA BREEZE

Following the sea as a protagonist

STARTER

À LA CARTE

SINFONIA DEL MARE

16,00

- SEA SALAD WITH CRISPY VEGETABLES AND CITRUSES
- RED PRAWN IN CHICKPEA CREAM
- MUSSEL IN SHEEP JODDU (SARDINIAN TYPICAL YOGURT) AND CHIVES
- CREAMY SALT COD, POTATO, SAFFRON AND MARINATED PURPLE CABBAGE
- STEAMED SKATE AND LEMON FISHBALL WITH SWEET AND SOUR TOMATO SAUCE

FIRST COURSE

RAVIOLINI FILLED WITH SMOKED IN COFFEE AND HELICHRYSUM BARRACUDA AND WHISKED IN SALTED BUTTER, LEMON AND HERBS

16,00

MAIN COURSE

GILTHEAD BREEM FILLET COOKED IN TERRACOTTA WITH VEGETABLES AND CRISPY OLIENA RAW HAM

25,00

HOME-MADE DESSERT

€ 50,00

A WALK IN THE COUNTRYSIDE

Winking at the typical Sardinian tradition

STARTER

À LA CARTE

SINFONIA DI TERRA

16,00

- SARDINIAN "ARANCINO" FILLED WITH SAFFRON "FREGULA" AND SHEEP RAGÙ
- CRISPY "PILLOW" WITH PORK LIVER PÂTÉ AND PEAR AND STAR ANISE COMPOTE
- SARDINIAN COCKEREL TERRINE WITH MUSTARD FRUIT
- MINI "PANE FRATTAU" WITH QUAIL EGG
- BEEF MEATBALL WITH BLACK&WITHE PANE CARASAU BREADCRUMS, GREEN APPLE AND CELERY MAYO

FIRST COURSE

HOME-MADE "CANNELLONCINO" FILLED WITH OXTAIL AND ITS GRAVY

16,00

MAIN COURSE

LAMB CHOPS WITH MEDITERRANEAN HERBS

25,00

HOME-MADE DESSERT

€ 50,00

FARM-TO-TABLE

The succession of the seasons in the vegetarian choice

STARTER

À LA CARTE

SINFONIA DELL'ORTO

15,00

- BEETROOT "TARTARE" WITH SICHUAN PEPPER AND MINT
- PUMPKIN AND ROSEMARY PIE WITH BLUE CHEESE MELTING "HEART"
- POLENTA AND TROUFFLE CREAM
- BASIL CHLOROPHILL "PARDULA" WITH POTATO, SAFFRON, MINT AND PECORINO CHEESE
- "EARLY CROPS"
(SPROUTS AND EDIBLE FLOWERS SALAD WITH BLACK MUSTARD SEEDS MAYO AND MALDON SALT)

FIRST COURSE

CRISPY LASAGNETTA, VEGETABLES AND TOMATO CRÈME FRAÎCHE

16,00

MAIN COURSE

"FRANGIPANE" COURGETTE WITH CELERY PESTO

18,00

(FILLED WITH EGG, NUTS, PECORINO CHEESE, SPICES AND HERBS)

HOME-MADE DESSERT

€ 45,00