



## Starters

**Bruschetta ai pomodori, mozzarella di bufala campana DOP, riduzione di aceto balsamico e rucola.** V Toasted bread, sliced vine tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. 8

**Caprese di bufala Campana.** V ✖

PDO buffalo mozzarella from Campania, vine tomatoes, basil, Taggiasche EVO oil. 9

**Panariello.** V Baked pizza basket with fiordilatte mozzarella, spinach, parmesan shavings, rocket. 8

**Zuppa gallurese.** Oven baked layers of softened bread in meat stock, pecorino cheese, parsley. 8

**Zuppetta di cozze.** ✖ Sautéed mussels with cherry tomatoes, garlic, white wine, chilli. 10

**Fagottino.** V Baked goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 9

**Calamari fritti.** Fried calamari served with homemade vegan garlic dip. **starter 11/main 18**

**Speck di tonno [PinoSpanu].**

Tuna speck [PinoSpanu from Cabras], artichoke salad, myrtle vinaigrette, bread tuille. 12

**Insalatina di misticanza con pomodorini, caprino, vinaigrette al balsamico, uvetta e pinoli tostati.**

Mix baby leaves, cherry tomatoes, goat cheese, raisins and toasted pine nuts balsamic vinaigrette. 10

*Every cured meat is sliced at the moment of the order with our hand crank 'Italma' meat slicer, for a better quality and taste.*

**Tagliere Sardegna.**

Selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, more. 13.50

**Tagliere di formaggi artigianali con miele, confettura e focaccia.** V

Selection of Sardinian cheeses with honey, homemade compote, warm focaccia. 9.75

## Pasta ✖ gluten free pasta available on request

**Penne Arrabbiata.** V Sautéed

Penne with spicy tomato sauce. 14

**Fregola ai frutti di mare.** Sautéed

Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. 20

**Spaghetti carbonara.**

Spaghetti with cured pork cheek, eggs, pecorino, black pepper. 17

**Lasagne all'emiliana.**

Layers of pasta, bolognese sauce, béchamel, mozzarella, parmesan. 16

**Mezzelune radicchio e castagne.** V

Home-made radicchio and chestnut ravioli, sauted 'porcini' mushrooms sauce. 17

**Malloreddus alla Campidanese.**

Sardinian small shell pasta, tomato sauce, onions, PDO San Gavino saffron, sausages, dill. 16

**Tagliatelle bolognese.**

Tagliatelle with slowly cooked minced beef ragu. 15

**Gnocchi di carasau.** V

Homemade "Carasau" bread gnocchi, goat cheese fondue, mint marinated broad beans. 16

## Mains

**Zuppa di pesce.** Sautéed

Seafood stew with fillet of fish, mixed shellfish, tomato sauce white wine, garlic toasted bread. 23

**Filetto di manzo alla griglia.** ✖

8oz grilled Irish beef fillet, carrots and brown butter puree, red wine sauce, served with roast baby potatoes. 30

**Involentino di pollo.**

Oven baked chicken breast stuffed with feta cheese and semi dried tomatoes, roast baby potatoes. 18

## Add a side +4e

**Patate arrosto.** V ✖

Baby roast potatoes.

**Patate fritte.** V ✖

Fried chips.

**Insalata mista.** V ✖

Mix salad.

**Friarielli.** V ✖

Pan-fried broccoli raves with garlic and chilli.



### MYMENU DEAL - FROM NOW THIS IS YOUR PERSONAL MENU

Take care of him and don't share it with anybody. Come back with it and enjoy a **10% OFF** on your bill! Less waste of paper and more money in your pocket.

[valid until will not be found a vaccine]

