



Starters

Bruschetta al pomodoro, mozzarella di bufala campana DOP, riduzione di aceto balsamico e rucola. (1,2) **V** Toasted bread, sliced vine tomatoes, PDO buffalo mozzarella, EVO oil, balsamic vinegar reduction, rocket. 10

Caprese di bufala Campana. (2) **V** **⊗** PDO buffalo mozzarella from Campania, vine tomatoes, basil, Taggiasche EVO oil. 11

Filetto di sgombro. (1,6,7,8,11) Marinated mackerel fillet with minted courgette cream, lemon zest, crumbled fennel taralli. 14

Croquette. (1,2,4,5) Potatoes and mix cured meat croquette, roast red pepper cream, vegan garlic mayo. 12

Insalatina di polpo. (6,7,8,11) **⊗** Mix leaves, steamed octopus, celery, carrot, fennel, dill oil. 16

Fagottino. (1,2,4,9) **V** Baked "Dublin Hills" goat cheese in pizza dough with tomato and cinnamon jam, crushed walnuts. 12

Calamari fritti. (1,6,7,8,9) Fried calamari served with homemade vegan garlic dip. **starter 12/main 21**

Insalata di misticanza. (2,4,12) **V** **⊗** Mix leaves, roast red peppers, feta cheese, flaked almonds, mustard dressing. 12

Tagliere di formaggi artigianali con miele, confettura e focaccia. (1,2,9) **V** Selection of Sardinian cheeses with honey, homemade compote, warm focaccia. 14

To Share

Tagliere Sardegna. (1,2,9) Selection of artisan cured meats and cheeses, grilled vegetables, artichokes, breads, olives, more. 22x2 ppl / 30x3 ppl / 39x4-5 ppl

Azzù. (1,2,6,9) Focaccia with butter, anchovies and a whole PDO burrata. 17

Prazzida. (1,2,9) Focaccia with fried aubergines, semi sundried tomatoes, taggiasche olives, straciatella cheese, basil oil, basil 17

Pasta We only use fresh egg pasta produced by Santo.ie

Penne Arrabbiata. (1,5) **V** **🍴** Penne with spicy tomato sauce. 16

Fregola ai frutti di mare. (1,5,6,7,8,11,14) **🍴** Hand-made little spherical pasta with mix seafood, cherry tomatoes, chilli, white wine sauce. 23

Lasagne all'emiliana. (1,2,5,11,14) Layers of pasta, bolognese sauce, béchamel, parmesan. 18

Culurgiones. **V** (1,2) Homemade pecorino cheese, mint and potatoes Sardinian ravioli with tomato and basil sauce. 19

Malloreddus alla Campidanese. (1,5,11,14) Sardinian small shell pasta, tomato sauce, onions, PDO San Gavino saffron, sausages, dill. 18

Spaghetti bolognese. (1,5,11,14) Spaghetti with slowly cooked minced Irish beef ragù. 17

Risotto. **⊗** For our risotto we use Acquerello: awarded aged Carnaroli rice. The risotto recipe change daily, ask our staff for today risotto. 20

Ravioli carciofi e menta. (1,2,5,9,10,11) **V** Mint and artichoke ravioli with "Dublin Hills" goat cheese fondue, fried artichokes. 20

Tagliolini al nero di seppia. (1,2,6,8,9,11) Ink squid tagliolini Santo with scallops, Jerusalem artichoke cream, cherry tomatoes, parsley oil. 21

⊗ gluten free pasta available on request

Mains

Every main is served with a side dish. Choose your.

Zuppa di pesce. **🍴** (1,6,7,8,11,14) Seafood stew with fillet of fish, mixed shellfish, tomato sauce white wine, garlic toasted bread. 25

Filetto di manzo. (2,11,14) **⊗** 8oz grilled Irish beef fillet, panfried king oyster mushroom, green peas cream, demi-glace. 37

Nasello. (2,6,7,11,14) Pan fried hake, savoy cabbage, scampi bisque sauce, parsley oil. 26

Filetto di maiale. (1,2,4,11,14) **⊗** Sous vide pork fillet, romesco sauce, wine jus, mix baby vegetables. 28

Add a side +5e

Patate arrosto. **V** **⊗** Baby roasted potatoes.

Patate fritte. (2,9) **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. Use it again next time!

Come back with it, **show us this menu at your arrival** and enjoy a **15% OFF** on your bill! Less waste of paper and more money in your pocket.

[valid until 31-10-2022 **not valid with Tuesday Deal or Lunch Deal]

