

AUTUMN-WINTER 2026-27

Burrata	15
On creamy pecorino , olive dust, crispy pork cheek	
Beetroot	15
Velvet, blue-veined cheese, crispy squash	
Wellington	18
Mushrooms, truffle dust, shitake & Caprino	
Octopus	25
Saffron chickpea, samphire, celery velvet	
Scallops	25
Seared, pecorino & guanciale, zucchini chips	
Mediterranean red prawns	26
In carpaccio, evoo & lemon dressing, dried capers dust, caviar	
Goat ham	24
Broad beans crostino, Abbamele honey	
Sharing plate	39
Cold cuts platter 4 selected cuts, cheese & pickles	
Sardinian carasau bread Luigi Ferreli & focaccia	4
Olives & anchovies	6
Sides & salad	8

HOME MADE PASTA

Culurgiones, Massimo's village tradition	18
Sa Marigosa farm's tomato sauce, Fiore Sardo, fresh basil	
Malloreddus in 3 creations	
Garden	19
Beetroot, stracciatella, broccoli tips	
Mediterraneo	21
Red mullet, saffron, olive pesto	
Land	23
Sardinian fennel sausages, crispy charcoal pecorino	
Tagliolini	24
Hand-picked crab, zucchini velvet & bottarga	
Agnolotti	21
Lamb filling, dried porcini mushrooms broth,	

MAIN COURSE

Seared Seabass	26
Tomato, olives, capers & potato "guazzetto"	
Yellowtail fillet	28
Spinach sauce, lemon gel & orange zest	
Duck breast	21
Roasted, pumpkin purée, cinnamon powder & morels	
Lamb fillet	29
Minted celeriac, shiitake, gravy	

SET LUNCH

Tuesday to Saturday 12.00pm – 2.30pm

2 courses 28.00

Starters

Burrata

On creamy pecorino , olive dust, crispy pork cheek

Beetroot

Velvet, blue-veined cheese, crispy squash

Wellington

Mushrooms, truffle dust, shitake & Caprino

Pasta

Malloreddus in 3 creations

Beetroot, stracciatella, broccoli tips

Red mullet, saffron, olive pesto

Sardinian fennel sausages, crispy charcoal pecorino

Mains

Mullet fillets

Tempura fillets, zucchini velvet

Duck breast

Roasted pumpkin purée, cinnamon powder & morels

DULCIS IN FUNDU

Artisans tiramisù 12

Moca coffee, yellow eggs, savoiardi & amaretto

Semifreddo 16

Hazelnuts & chocolate

Cheesecake 13

Limoncello, amaretto crumble, dried raspberries

Affogato 12

Vanilla Ice cream topped with a full Moka, amaretti biscuits

Sardinian amaretto 18.80

Avec 100ml Hermes Passito

Hillary 12

Vanilla ice cream Extra V Olive oil, Maldon salt, truffle scent

Seadas 17

Deep-fried pastry, pecorino filled, orange zest, Sardinian honey

Sardinian cheese 35

Selection of pecorino & goat aged Blue Zone cheese

Dried fruits & honey

