

ALLA CARTA



Starters

Our daily Fresh Burrata 18.50

Pumpkin velvet, pomegranate, flower seeds & parsley oil

Flan of Orgosolo's smoked Fiore Sardo 23.50

Sautéed chanterelle mushrooms & thyme, pecorino cream

Red prawns 29.80

*Flattened Mediterranean red prawns, black caviar, dry caper powder,
Alghero's evoo & lemon dressing*

Sardinian ham 26.00

The best from Puddu's farm in Oliena

Pasta & Fregula

Fettuccella 21.00

Durum wheat semolina pasta, wild mushrooms, truffle powder, evoo & thyme

Tagliolino N² 26.80

*Fresh sautéed clams in garlic & parsley mousse, Vermentino wine sauce,
topped with Sardinian Bottarga from Cabras, lemon zest*

Charcoal tortelli 29.80

Crab filling, green peas velvet, Mazzara del Vallo red prawns, bisque

Ravioloni 29.50

*Filled with boar & herbs, pecorino Fiore Sardo cream,
truffle sauce, wild berries gel droops*

Ferrel's Fregula 39.60

*Sardinian most traditional pasta (cous cous style)
Slowly cooked with white fish, clams & red prawns in light tomato sauce,
herbs & a light scent of fresh chilli*

Main Course

Monk fish medallion 35.60

*Mediterranean wild cached, wrapped in Sardinian ham,
Velvet purple potatoes cream, clams & red peppercorn*

S'Angioni 42.80

*Sardinian wild lamb shank, 2 hours slowly cooked in thyme,
Myrtle & Carignano wine, cranberries & juniper coulis*

Sides

7.50

Ask staff for daily salads and vegetables available

*Gluten free pasta and dietary needs available, do not hesitate to ask our staff
ARTISANS OF SARDINIA only use Sardinian extra virgin olive oil*

*Artisans of Sardinia's creations of the past three years,
thanks to your custom and appreciation,
has now become the menu of the Signature dishes*

Lunch & Dinner

To start with

Our daily Fresh Burrata 18.50

Pumpkin velvet, pomegranate, flower seeds & parsley oil

The best Octopus 29.50

2.5 hours slowly steamed, chickpeas hummus, crispy Puddu's farm ham

Sardinian cured meat & cheese 39.80 (2 peoples sharing)

Wide selection of cuts from Sardinia, pecorino cheese, olives & pickles

Followed by

Is Culurgiones 22.50

One of the most traditional Sardinian pasta from Massimo's Village

*Made with durum wheat semolina flour & water, filled with potato, dry mint powder,
smoked pecorino cheese, topped with Casar's tomato sauce and more cheese*

Spaghettone 26.50

Octopus ragu` in tomato sauce & herbs, black olives crumble

Sos Malloreddus 23.90

The most wanted and loved pasta all over Sardinia.

*Artisans made with 00flour & Sardinian yellow eggs,
with a 3 hours slowly cooked lamb ragu` Sardinian plum tomato & herbs
little scent of wild fennel, topped with TANTO pecorino Fiore Sardo*

To finish with

Monk fish medallion 35.60

Mediterranean wild cached, wrapped in Sardinian ham,

Velvet purple potatoes cream, clams & red peppercorn

Black pig fillet 38.90

2 hours Sous Vide bath at 68 °C

Sweet potatoes cream, roasted baby red onions, caramelized dates

Enjoy the above Signatures

Set Lunch & dinner

2 courses at 45.00 per person

Or pick your desired dishes a la carte