

STARTERS

The classic of the house	1,3,5,7,8,9,14	€19
Sardinian ham	1	€15
Poached eggs with auburgine cream crispy pork cheek and sardinian truffle	3,14	€16
Beef tartare	8,14,15	€15
Fried pumpking flowers	1,3,5,7,8,9,14	€9

SEAFOOD STARTERS

Roasted octopus with chickpeas cream cherry tomatoes and aromatic herbs	4,8	€18
The selection of our sea	1,23,4,7,8,9,13,14	€19
Mussels catalana with onions cherry tomato and sardinian crunchy bread	4,8,14	€9
Mullet tartare	4,8,14	€15
Our complete raw fish	4,14,15	€40

FIRST COURSE

Homemade fregula with pecorino cheese and minced meat	1,3,7,8	€14
Homemade culurgiones with pecorino cream and sardinian truffle	1,7,8	€18
Pane fruttu	1,3,7	€15
The filindeu	1,3,7	€16
Homemade lorigittas with wild meat ragu	1,3,7	€16

SEAFOOD FIRST COURSE

Homemade linguina with red prawns, pumpking flowers and sardinian truffle	1,3,4,7,8	€18
Homemade fregula with claims and bottarga	1,4,14	€17
Homemade risotto with seafood	1,3,4,7,8	€18
Homemade lorigittas with sardinian blue lobster	2,4,14	€40
Homemade malloreddus with tuna	1,4,14	€14

BBQ AND MAIN COURSE

Sardinian pork	€30
Beef fiorentina steak	per hg €8
Beef ribeye steak	per hg €6
Beef fillet with Cannonau wine reduction 1,8	€23
Fried lamb ribs 1,8	€16
Donkey steak 1,8	€18

SEAFOOD MAIN COURSE

The mix fried fish 1,2,3,4	€19
Fried squids 2	€17
Mullet fillet on crust of pecorino chees 1,4,7	€16
Our catch of the day 4	per hg €7
Sardinian lobster 2	per hg €22
Mullet fish by the grill	€13

SIDE DISHES

Roasted potato 1	€5
Mix salad	€5
Grilled aubergine	€6
Boiled vegetables 1	€6

SARDINIAN CHEESE'S

Roasted casizolu cheese 7	€9
Roasted pecorino cheese 7	€9
The selection of cheeses with marmelade 7	€14

DESSERT

Il filindeu with mascarpone cream, fresh fruit and honey 1,3,7,8	€8
The seada 1,7,8	€7
The tiramisardo 1,7,8	€6
Sardinian sweet 1,8	€7
The millefoglie 7	€6
The meringata	€5

Covered €2,5