our menu

APPETIZERS

Seafood Crudo € 80,00 14 2 4

Cuttlefish ribbons with crispy julienned vegetables
€ 20,00
with truffle € 25,00 14

Grilled Sardinian culurgiones (stuffed pasta) on sweet pepper chutney
€ 20,00 17

Tuna tartare with avocado, mint, and crushed pistachios

€ 20,00

with truffles € 25,00 4 8

Beef tartare with caramelized onion and shredded mint € 20,00 con tartufo € 25,00

Chef's mussel stew in a light tomato and herb broth € 16,00 16

Selection of local cured meats and cheeses
€ 18,00 7

Beef rump carpaccio with Granglona cheese shavings

€ 20,00
with truffle € 25,00

our menu

FIRST COURSES

Fresh egg tonnarelli with French alpine butter and black truffle € 28,00 **0 3 7**

Two-tone Sardinian gnocchetti with Cugnana mussels, cherry tomatoes, and lemon zest € 20,00

Durum wheat spaghetti with pistachio pesto, red prawn tartare, and coral sauce € 26,00 1278

Que menu

MAIN COURSES

Grilled Sardinian beef rib steak

€ 8,00 per 100 g

with truffe € 9,00 per 100g

Approx. 1kg, recommended for 2 people

Sliced sirloin steak with oven-roasted potatoes

€ 28,00

with truffle € 35,00

Beef fillet wrapped in lardo with black truffle € 35,00

Catch of the day
€ 8,00 per 100g 4 12

Chef's fried calamari
€ 24,00 1 13 14

SIDE DISHES

Sautéed wild chicory € 8,00

House-style oven-baked potatoes € 8,00

Fennel and orange salad € 7,00

Grilled vegetables € 8,00

French fries € 7,00

DESSERTS

Chef's tiramisu € 8,00

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Fruit Medley € 8,00

Cheesecake with house-made dressing

€ 8,00

Homemade zabaione gelato drowned in Sardinian myrtle liqueur € 10,00

Seadas -traditional Sardinian pastry € 10,00

Truffle topping for desserts €5,00

Water € 3,00

Coffee € 2,50

Amaro (digestive) € 4,00

Cover charge € 4,00

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Cereals such as wheat, rye, barley, oats, spelt, kamut, Shrimp, prawns, lobster≤ crab, and similar and their hybridized strains and derivatives. shellfish from saltwater or freshwater

EGGS AND PRODUCTS THEREOF

Present in pasta, sauces, baked goods, and desserts. FISH 🥨



Present even in small percentages in sauces, stocks, and condiments.

5 PEANUTS AND PRODUCTS THEREOF

Used in packaged snacks, sauces, creams, or seasonings, even in trace amounts.

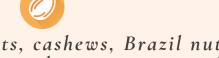
SOYA



Soy milk, tofu, soy sauce, soy-based pasta and similar products.

7 MILK AND DAIRY PRODUCTS

Milk, yogurt, butter, cheese, cream, ice cream, cakes, and other dairy-based items. NUTS



Almonds, hazelnuts, walnuts, cashews, Brazil nuts, pistachios, macadamias, and products containing them in whole or processed form.

CELERY AND PRODUCTS THEREOF MUSTARD AND PRODUCTS THEREOF

Present in soups, vegetable broths, sauces, and readymade dishes.



Si può trovare nelle salse e nei condimenti, specie mostarda



W SESAME SEEDS



Semi interi usati per il pane, farine anche se lo contengono in minima percentuale

SULPHUR DIOXIDE AND SULPHITES



Present in pickled products, jams, dried mushrooms, wine, and some vegan foods.

13 LUPIN AND PRODUCTS THEREOF

Found in some vegan flours, baked goods, and meat substitutes.

14 MOLLUSCS



Snails, mussels, clams, oysters, scallops, cockles, and similar

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