

# L'Hostaria

## 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

1

7

*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

6

*Chef's mussel stew in a light tomato  
and herb broth*

€ 16,00

14

*Selection of local cured meats and  
cheeses*

€ 18,00

7

*Beef rump carpaccio with Granglona cheese  
shavings*

€ 20,00

*with truffle* € 25,00

7

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### FIRST COURSES

*Fresh egg tonnarelli with French  
alpine butter and black truffle*

€ 28,00

1 3 7

*Half rigatoni with carbonara sauce*

€ 22,00

1 3 7

*with truffle € 25,00*

*Two-tone Sardinian gnocchetti with  
Cugnana mussels, cherry tomatoes,  
and lemon zest*

€ 20,00

1 14

*Durum wheat spaghetti with pistachio  
pesto, red prawn tartare, and coral  
sauce*

€ 26,00

1 2 7 8

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### 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

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## 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* 3 7  
€ 8,00

*Fruit Medley* € 8,00

*Cheesecake with house-made dressing*  
€ 8,00 7 4

*Homemade zabaione gelato drowned  
in Sardinian myrtle liqueur*  
€ 10,00 3 7

*Seadas -traditional Sardinian pastry*  
€ 10,00 1 7

*Truffle topping for desserts*  
€ 5,00

*Water*  
€ 3,00

*Coffee* € 2,50

*Amaro (digestive)*  
€ 4,00

*Cover charge*  
€ 4,00

*Our menu*

# Allergen informations

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

