

## STARTERS

The classic of the house	1,3,5,7,8,9,14	€19
Sardinian ham	1	€15
Poached eggs with aubergine cream, crispy pork cheek and Sardinian truffle	3,14	€16
Beef tartare with a flavour of Sardinia	8,14,15	€16
Pumpkin flowers stuffed with casizolu cheese	3,5,7	€9

## SEAFOOD STARTERS

Roasted octopus, cream of beans cherry tomatoes and aromatic herbs	4,8	€17
The selection of our sea	1,2,3,4,7,8,9,13,14	€19
Mediterranean mullet tartare	4,8,14	€16
Our complete raw fish	4,14,15	€40
Bottarga	4,8,14	€18
Mussels soup	4,13	€13
Oysters	4,8,14,15	each one €5
Red shrimp	4,8,14,15	each one €5
Octopus salad with potatoes	4,13	€16

## FIRST COURSE

Homemade fregula with purpuzza, pumpkin flowers and casizolu cheese	1,3,7,8	€16
Homemade culgiornes with pecorino cream and sardinian truffle	1,7,8	€16
Pane frattau	1,3,7	€15
Homemade lorighittas with wild boar ragù	1,7	€15
Homemade ravioli with sardinian tomatoes sauce	1,7	€15

## SEAFOOD FIRST COURSE

Homemade lorighittas with blue lobster	2,4,4	€40
Homemade linguine basil cream, hazelnuts, smoked mullet and pompia	1,3,4,7,8	€16
Homemade linguine with bottarga	3,4,8	€16
Risotto with red shrimp, pumpkin flowers and truffle	1,2,14	€18
Seafood fregula	1,4,13	€18
Homemade maccarones de busa with claims and bottarga	1,4,14	€17

## BBQ AND MAIN COURSE

Ribeye steak	per hg	€6
Fiorentina steak	per hg	€8
Picanha steak	per hg	€8
Tomahawk steak	per hg	€7
Beef fillet with reduction of cannonau and juniper	1,8	€22
Fried lamb ribs		€16
Donkey steak with pumpkin flowers	1,8	€18
Il maialetto - Sardinian pork		€30

## SEAFOOD MAIN COURSE

The mix fried fish	1,2,3,4	€20
Sardinian lobster	2	per hg €20
Mullet fillet in carasau crust	1,4,7	€16
Our catch of the day	4	per hg €7
The mullet by the grill	4	€18
Fried squid	1,8,13	€16
Sea bream fillet with pampkin flowers	4,11	€16

## SIDE DISHES

Roasted potatoes	1	€6
Boiled vegetables		€6
Grilled aubergine		€9
Fried vegetables	1	€9

## SARDINIAN CHEESE'S

Roasted casizolu	7	€9
Roasted pecorino	7	€9
Cheese selection	7	€14

Covered €2,5

## DESSERT

The crunchy filindeu with fresh fruits and creams 1,3,7,8 €8

The seada of casizolu 1,7,8 €8

Hazelnut cream figs sapa and chocolate crumble 1,7,8 €8

Sardinian sweets 1,8 €7

The meringue 7 €6

The mostacciolo of Oristano 1,7,8 €4