

## STARTERS

The classic of the house	1,3,5,7,8,9,14	€19
Sardinian ham	1	€15
Poached eggs with pumpkin flowers, crispy pork cheek and sardian truffle	3,14	€15
Beef tartare	8,14,15	€15
Selection of mushrooms	1,3,5,7,8,9,14	€18

## SEAFOOD STARTERS

Roasted octopus with asparagus cream, cherry tomatoes and aromatic herbs	4,8	€17
The selection of our sea	1,2,3,4,7,8,9,13,14	€19
Octopus salad with soft vegetable	4,8,14	€15
Mullet tartare	4,8,14	€15
Our complete raw fish	4,14,15	€40
Oysters	4,8,14,15	each one €5

## FIRST COURSE

Homemade fregula with mushrooms, minced meat and casizolu cheese	1,3,7,8	€16
Homemade culugjornes with pecorino cream and sardinian truffle	1,7,8	€17
Pane frattau	1,3,7	€15
Mushrooms risotto	1,3,7,8	€15
The filindeu	1,3,7	€16
Homemade lorighittas with wild meat ragù	1,3,7	€16

## SEAFOOD FIRST COURSE

Homemade linguina with red prawns, porcino and sardinian truffle	1,3,4,7,8	€18
Homemade fregula with claims and bottarga	1,4,14	€16
Homemade grouper fish with mussecs ragù and cherry tomatoes	1,3,4,7,8	€16
Homemade lorighitas with blue lobster	2,4,14	€40
Homemade maccarones de busa with seafood	1,4,14	€17

## BBQ AND MAIN COURSE

Ribeye equine	per hg	€5
Beef fiorentina steak	per hg	€8
Beef ribeye steaks	per hg	€6
Beef fillet with porcino 1,8		€23
Fried lamb ribs 1,8		€16
Donkey steak with mushrooms 1,8		€19

## SEAFOOD MAIN COURSE

The mix fried fish 1,2,3,4		€19
Fried squid 2		€16
Mullet fillet on crust of carasau 1,4,7		€16
Our catch of the day 4	per hg	€7
Red praws with vernaccia 2		€20

## SIDE DISHES

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

## SARDINIAN CHEESE'S

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

## DESSERT

Il filindeu, frutta e creme 1,3,7,8		€8
La seada di casizolu 1,7,8		€8
Il cremoso alla ricotta, il miele di corbezzolo, il crumble al cioccolato e pompia 1,7,8		€8
I dolci sardi 1,8		€6
La millefoglie 7		€7

Covered €2,5