

MENU

S T A R T E R S

Marinated red beef, bittersweet greens and
concentrated grape must

Euro 24

Salted onion stuffed with roasted onion cream and
pecorino Fiore Sardo

Euro 18

F I R S T C O U R S E S

Gnocchi stuffed with pecorino cheese and
reduction of campidanese sauce

Euro 22

Sardinian fregula with wild fennel pesto, fava
beans, peas and goat cheese

Euro 24

M A I N C O U R S E S

Roasted cauliflower on cauliflower hummus and
herbs mayonnaise

Euro 20

Our roasted piglet with potato millefeuille and
savoy cabbage

Euro 28

D E S S E R T

Ricotta semifreddo with saffron cream and almond
crunch

Euro 14

Tasting menu Euro 120

Service charge Euro 4

Some of our dishes contain allergens, ask our staff for the full list

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S T A R T E R

Salted onion stuffed with roasted onion cream and
pecorino Fiore Sardo

Euro 18

F I R S T C O U R S E

Sardinian fregula with wild fennel pesto, fava
beans, peas and goat cheese

Euro 24

M A I N C O U R S E

Our roasted piglet with potato millefeuille and
savoy cabbage

Euro 28

D E S S E R T

Ricotta semifreddo with saffron cream and almond
crunch

Euro 14

Tasting menu Euro 90
Service charge Euro 4

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