

# MENU

## S T A R T E R S

Poched egg, tomato mousse, pecorino fondue and  
civraxiu bread

Euro 25

Sardinian Roastbeef with bittersweet vegetables  
and caper mayonaise

Euro 26

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

Ricotta and courgette ravioli, basil oil and almond  
foam

Euro 27

Fregula with tomato in multiple textures, basil gel,  
and sheep's milk robiola

Euro 28

## M A I N C O U R S E S

Parmigiana in Sardinia, aubergine croquette with  
carasau bread crust and aubergine foam

Euro 27

Herb-infused pork fillet with a carrot, potato and  
scallion purée

Euro 29

## D E S S E R T

Frozen torrone, saffron pears and crumbled  
amaretti biscuits

Euro 14

Seadas con Miele

Euro 14

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

# TASTING MENU

## S T A R T E R

Poched egg, tomato mousse, pecorino fondue and civraxiu bread.

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

Ricotta and courgette ravioli, basil oil and almonds.

## M A I N C O U R S E

Herb-infused pork fillet with a carrot, potato and scallion purée

## D E S S E R T

Small Seadas with honey.

Frozen torrone, saffron pears and crumbled amaretti biscuits.

Tasting Menu Euro 90  
Service charge Euro 5

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