

MENU

S T A R T E R S

Soft-boiled egg, sautéed Swiss chard, and Granglona cheese

Euro 22

Honey-glazed suckling pig belly, chickpeas and Savoy cabbage

Euro 24

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

Lorighittas with lamb ragù, wild fennel, and Fiore Sardo

Euro 26

Fregula with tomato variations, basil and sheep's milk stracchino

Euro 24

M A I N C O U R S E

Veal cheek, carrots, apricot sauce and hazelnuts

Euro 28

Eggplant parmigiana in a carasau bread crust, tomato foam, and ricotta cheese

Euro 26

D E S S E R T

Peach blossom

Euro 14

Seadas

Euro 14

Service Charge Euro 5

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

TASTING MENU

S T A R T E R

Soft-boiled egg, sautéed Swiss chard, and
Granglona cheese

F I R S T C O U R S E

Fregula with tomato variations, basil and sheep's milk
stracchino

M A I N C O U R S E

Veal cheek, carrots, apricot sauce and hazelnuts

D E S S E R T

Pane e Sapa

Peach blossom

Euro 80

Service Charge Euro 5

Wine Pairing – Special Rate

To make your dining experience even more
memorable, we offer a special rate for our wine
pairing:

Lu Entu → €30

Lu Cori → €40

A curated selection of wines, thoughtfully paired
to enhance each course and create a complete
culinary experience

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