

MENU

S T A R T E R S

Soft-boiled egg, pumpkin cream, and Granglona

Euro 22

Salt-baked onion with Fiore Sardo

Euro 22

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

Chestnut and Cardoncelli Mushroom Risotto

Euro 26

Cheese ravioli on a bread cream sauce, in memory of a
“zuppa gallurese”

Euro 24

M A I N C O U R S E S

Pork Belly with Sweet Potato, Savoy Cabbage, and Apple
Cider Vinegar

Euro 28

Roasted Cauliflower, Cauliflower Purée, and Vegetable Jus.

Euro 26

D E S S E R T

Apple dessert

Euro 14

Ricotta, sapa, and almond ice cream

Euro 14

Coperto Euro 5

in alcuni dei nostri piatti sono presenti degli allergeni, chiedere la lista al nostro staff

TASTING MENU

S T A R T E R

Salt-baked onion with Fiore Sardo

F I R S T C O U R S E

Cheese ravioli on a bread cream sauce, in memory of a
“zuppa gallurese”

M A I N C O U R S E

Pork Belly with Sweet Potato, Savoy Cabbage, and Apple
Cider Vinegar

D E S S E R T

Apple dessert

Ricotta, sapa, and almond ice cream

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