

# MENU ESTIVO

kitchen closes at 21.30

GF - Gluten-Free

V - Vegetarian

VG - Vegan

LF - Lactose-Free

ZP - Pregnancy safe

Our dishes are prepared with fresh, daily ingredients, so they may sometimes differ from the description on the menu. Please inform our staff if you have any allergies or dietary preferences, or ask for the allergen chart.

## ANTIPASTI *(Starters)*

**Tagliere con delizie della Sardegna** 30,00

Traditional Sardinian cork platter with pane carasau, a selection of cold cuts and cheeses from Sardinia, and delicacies from other parts of Italy

(for 2 people)

\* Glutenfree +2,50 GF

**Carpaccio di tonno, insalata e agrumi** 18,50

Tuna carpaccio with salad and citrus fruits

**Caprese estiva V, VG** 15,00

Cuore di bue (Italian beef tomato) with buffalo mozzarella and summer herbs

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## PRIMI *(Main courses with pasta)*

**Pappardelle al sugo di salsiccia e funghi** 24,50

Wide ribbon pasta with ragù of Italian pork sausage, oyster mushrooms, and porcini mushrooms

**Trofie con zucchine e gamberetti** 24,50

Pasta with baked zucchini, garlic shrimp, and olive oil

**Elicoidali con melanzana e pera VG** 19,50

Pasta with a sauce of eggplant and pear

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## SECONDI *(Main courses without pasta)*

**Tagliata di carne, rucola e pecorino** 25,50

Grilled and thinly sliced beef, served with arugula, pecorino, and olive oil

**Polpo in padella fagiolini e pure di carota** 26,50

Pan-seared tender octopus, served with crispy green beans and creamy carrot purée

**Provola affumicata arrostita con insalatina estiva V** 18,50

Warm grilled provola (Italian smoked cheese) with a fresh, summery salad

Do you eat vegan or gluten-free? Ask about the available options

# DESSERT MENU

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## DOLCI

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|--|-------|
| <b>Seadas con miele Sardo</b> ZP   | 12,50 |
| Mild sheep's cheese baked in Sardinian dough with warm Sardinian honey                                 |       |
| <b>Semifreddo al torroncino</b> V, GF, LF, ZP  | 9,50  |
| Semifreddo with almond nougat and warm Sardinian honey, according to the recipe of godfather Pierluigi |       |
| <b>Tiramisu all'arancia</b> V, ZP  | 9,50  |
| Tiramisu with savoiardi, mascarpone, pasteurized egg and orange juice                                  |       |
| <b>Torta del giorno</b> V  | 6,00  |
| Ask the staff about the cake of the day  |       |
| <b>Coupe de gelato</b> V   | 7,50  |
| Ice cream sundae with two scoops, choose from: vanilla, chocolate, pistachio and strawberry            |       |
| * For strawberry & lemon, there is a sorbet option VG, LF  |       |
| * With whipped cream +0,50   |       |

## DESSERT WINE

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|--|------|
| <b>Tokaterra</b> <i>Vinicola Cherchi</i>   | 8,00 |
| A botrytis wine, also known as noble rot, made from local white grapes that are dried on the vine. Aged in oak barrels, it has a full, velvety aroma with dried fruit and spicy notes. |      |
| Paired with: seadas   semifreddo   |      |
| <b>Soffio di Sole</b> <i>Cantina Santa Maria La Palma</i>  | 9,00 |
| A softly aromatic dessert wine with notes of honey, sultanas and spices.   |      |
| Paired with: tiramisu   cake   |      |