# SapOri Sardi.

The Flavours of Sardinia

# DINNER MENU

GF - Gluten-Free
V - Vegetarian
VG - Vegan
LF - Lactose-Free
ZP - Pregnancy Safe
♥ - Favorite

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.

## TOPPINGS

| | |
|---|---|
| Burrata | +4,50 |
| Truffle tapenade | +3,50 |

*Make your favourite pinsa even more delicious with an extra topping.*

## PINSA DEL MESE *(pinsa of the month)*

**Burrata** V, ZP **15,00**
Burrata, Grana Padano cream, rocket, balsamic vinegar, pine nuts and cherry tomatoes

## PINSA ROMANA

**Margherita** V, ZP **13,50**
Tomato, fior di latte (fresh mozzarella) and fresh basil

**Mortazza** ZP **18,50**
Mortadella, fior di latte, Aceto Balsamico di Modena IGP, toasted pine nuts and Grana Padano cream

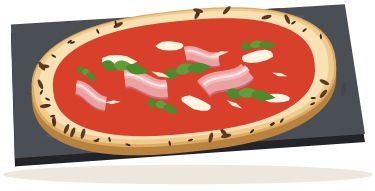
**Sarda** ZP **18,50** ♥
Tomato, fior di latte, Sardinian fennel sausage, potato wedges, onion and olives

**Bresaola** **19,50**
Bresaola, fior di latte, rocket, cherry tomatoes, Grana Padano and Aceto Balsamico di Modena IGP

## PINSA DOLCE *(sweet pinsa)*

**Nutella** V, ZP **9,50**
Half a pinsa, served warm and crispy, topped with creamy Nutella by Ferrero

## WHAT IS A PINSA?



Pinsa is the light, crispy cousin of pizza. An oval Roman specialty with a light, crispy crust and a wonderfully soft interior. Generously topped with Italian ingredients.

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## GLUTEN-FREE, FILLED PASTA

**Ravioli con ricotta & spinaci** V, GF **22,00**
Glutenvrije ravioli met ricotta & spinazie
*in a tomato-basil sauce*

## ANTIPASTI *(Starters)*

**Tagliere con delizie della Sardegna** V, ZP **35,00**
Platter of pane carasau with a selection of Sardinian cheeses and Italian cured meats
*(for 2 persons)*
** Optional: GF*

**Carpaccio di pesce spada** GF, LF **14,00** ❤️
Smoked swordfish carpaccio with fennel and citrus salad, orange zest and liquorice powder

**Steak tartare classico** LF **14,00**
Beef round tartare, capers, anchovies and pane carasau *(80 grams)*

## PRIMI *(Pasta Main Courses)*

**Malloreddus alla Campidanese** ZP **17,00** ❤️
Sardinian pasta with a sauce of tomato, minced pork, fennel seeds, saffron and white wine (vinegar)
** Optional: LF | gluten-free pasta +2,50*

**Pappardelle al ragù di Battista** ZP **19,00**
Wide ribbon pasta with slow-cooked beef ragù, red wine, tomato, carrot, celery and onion
** Optional: LF | gluten-free pasta +2,50*

**Risotto al tartufo e pecorino** V, ZP **18,00**
Carnaroli risotto with Sardinian pecorino and truffle tapenade
** Freshly shaved black truffle +9,00*

## SECONDI *(Main Courses Without Pasta)*

**Controfiletto di manzo** optional: ZP **28,00**
Beef striploin with green peppercorn sauce, served with a side salad and fried potato wedges

**Pesce del giorno** **market price**
Fish of the day

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## CONTORNI *(Side Dishes)*

**Cestino di pane** VG, LF, ZP **6,50**
Bread basket with pane carasau, artisan bread and extra virgin olive oil
*(for 2 persons)*
** Optional: GF*

**Ciotola di olive taggiasche** VG, LF, GF, ZP **6,00**
Small bowl of Taggiasca olives

**Patate / Patatine fritte** V, GF, LF, ZP **6,50**
Fried potato wedges /
Portion of fries with mayonnaise

**Insalata mista** V, GF, ZP **6,50**
Mixed salad
** Optional: LF*

## MENU PER I BAMBINI *(Kid's Menu)*

**Penne al sugo di pomodoro** VG, LF, ZP **15,00**
Pasta in tomato sauce
** Optional: gluten-free pasta +2,50*

**Cotoletta alla milanese con patatine fritte** ZP **15,00**
Chicken schnitzel with fries and mayonnaise

# DESSERT MENU

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## DOLCI *(desserts)*

**Seadas con miele sardo** ZP — **12,50**
Traditional Sardinian pastry filled with mild sheep's cheese, fried until golden and served with warm Sardinian honey

**Tiramisù classico** V, ZP — **11,00** ❤
Tiramisù with homemade savoiardi biscuits, mascarpone, pasteurised egg and espresso

**Semifreddo al torroncino** V, GF, LF, ZP — **10,00**
Light Italian frozen dessert with almond nougat and warm Sardinian honey

**Pinsa alla Nutella** V, ZP — **9,50**
Half a pinsa, served warm and crispy, topped with creamy Nutella by Ferrero

**Coupe di gelato** ZP — **8,00**
Ice cream sundae with two scoops of ice cream
Choice of: vanilla, strawberry (V) or lemon sorbet (VG, LF)
** With whipped cream +1,00*

## SWEET WINE

glass

**Soffio di Sole** — **8,60**
*Cantina Santa Maria La Palma*
Ripe fruit | honey | raisins | cinnamon | nutmeg
*Recommended with: all desserts*

**OroEre Moscato di Sardegna Passito DOC** — **10,50**
*Vigne Deriu*
Full-bodied and luscious | sweet | rich texture | dried apricot | honey
*Recommended with: seadas | semifreddo | coupe di gelato*

*Discover more? Ask for our wine list to explore our extensive selection of exceptional dessert wines.*

