

Welcome HOME

Food from the sea,
the land,
Sardinia

SOMU

STARTERS

Glazed veal tongue, “ventresca”, anchovies mayo and tuna broth
| 22,00 |

Scallops, marinated turnip, pink pepper gel, candied lemon and glasswort
| 22,00 |

Egg yolk confit, spelt creamed with green tomato, curry mayo and watercress
| 22,00 |

PASTA COURSES

Fusilloni with peanuts, sea truffle and Vermouth
| 25,00 |

Green tagliolini, prawns tartare and candied “pompia”
| 25,00 |

Risotto creamed with green tomato, snails and coffee powder
| 25,00 |

MAIN COURSES

Beef Sirloin, wild herbs, daikon marinated in Timut and nuts
| 30,00 |

Stuffed red mullet, olives, “Cannellini” beans, sweet potatoes and shamrock
| 30,00 |

FROM OUR SEA

Raw seafood | 38,00

Rock lobster | 24,00/100g

Red Lobster | 14,00/100g

Local red lobster | 18,00/100g

TASTING MENU 5 COURSES | 65,00
The tasting menu is for the whole table

Sea urchin brûlée and Tropea red onion powder
Sardinian beef “bue rosso”, egg sauce and truffle
Puffed gnocchi, prawns sauce, “Casu Axedu” and thyme
Suckling pig, Champagne gel, mustard and grilled apricot
Sardinian pardula

TASTING MENU 7 COURSES | 75,00
The tasting menu is for the whole table

Oyster suspended in ice
Glazed veal sweetbread, fried “ortziadas”,
fermented cabbage and beer vinegar
Warm plain spaghetti
Black garlic ravioli, licorice broth,
beet and Fiore Sardo cheese
Amberjack, vegetables broth, pepper milk
and yellow zucchini carpaccio
Pigeon, rhubarb with Campari,
smoked aubergine and amaranth
Kefir, nuts & coffee

WINE TASTING (4) | 45,00

WINE TASTING (6) | 55,00

COVER | 5,00



Allergen List

Substances or products which may cause allergic reactions (attached II EU Reg. 1169/2011)

1. Cereals containing Gluten
2. Shell fish and substances containing shell fish derivatives
3. Eggs and egg based products
4. Fish
5. Peanuts and peanut derivatives
6. Soya and soya based products
7. Milk and milk based products
8. Fruit and fruit peel
9. Celery and celery based products
10. Mustard and mustard based products
11. Sesame seeds and sesame based products
12. Sulphur dioxide
13. Lupini beans and lupini bean based products
14. Clams and clam based products.

For further information on ingredients that may be allergenic please ask a staff member.

Seasonal changes may necessitate freezing products for quality preservation.

The raw fish on our menu undergoes a rapid freeze treatment to comply with EU reg. 853/2004