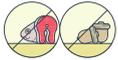


## Starters

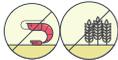
Tuna tartare with guacamole sauce 18,00  
caramlized onions, corn sprouts and lime–avocado scented yogurt sauce



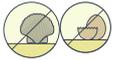
Steamed octopus\* with purple potatoes and vegetables, 18,00  
almond sauce, basil, carrots, zucchini, cucumbers and radishes



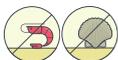
Gratin scampi prawns with cherry tomatoes, cabbage cream, 20,00  
with garlic scent, spices and extra virgin olive oil



Roasted scallops on a zucchini panache', 18,00  
zucchini rolls, beet chips and green mayonnaise



Seafood salad\* 16,00



Marinara style lime scented mussel soup, 16,00  
with garlic croutons



Fresh Burrata cheese with rocket salad, 12,00  
confit cherry tomatoes and basil cream



Wild boar raw ham and crispy sardinian cheese 18,00

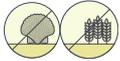


Pistoccu bread platter with mixed local cold cuts 16,00  
and dried tomatoes, artichokes, olives, pecorino cheese



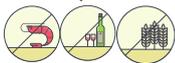
## Main Courses

Spaghetti with clams,  
fresh lemon peel and parsley sauce



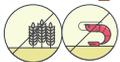
16,00

Saffron scented tagliolini pasta with lobster,  
cherry tomatoes and sparkling wine bubbles



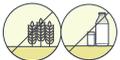
28,00

Sardinian red shrimp\* fregula pasta with poppy seeds,  
citrus, ginger and turmeric pesto



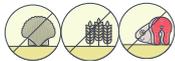
20,00

Potato mint culurgiones ravioli  
with tomatoes and pecorino cheese flakes



16,00

Paccheri pasta with mussels, clams and cuttlefish\* ragout,  
with tomatoes, garlic, parsley, chilli pepper, white wine and lemon



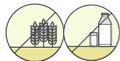
16,00

Artichokes and cheese ravioli with scampi prawns\* asparagus,  
garlic, chilli pepper, butter and Vermentino wine



18,00

Organic tagliatelle pasta on courgettes flower, tomatoes,  
parmesan cheese, onion, basil and balsamic vinegar eglace



14,00

Ricotta cheese and spinach gnocchi with mullet eggs, butter,  
garlic, parsley, basil, chilli pepper



20,00

## Fish Courses

Redfish stewed with clams and mussels 28,00  
on white clams and mussels sauce, with basil and tomatoes



Sea bream with chards, aubergines 26,00  
and carrots sauce with butter and flour



Salmon with broccoli, spinach, bell peppers, 25,00  
sesame seeds, Tropea red onion



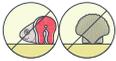
Grilled tuna in a wholemeal bread and pistachio panure 26,00  
with sauteed vegetables



Mixed fried shrimp, squids and cuttlefish\*, 24,00  
with stick potatoes



Mixed grilled fish and shellfish\*, 9,00/100gr  
with fresh side of the day



Grilled catch of the day 9,00/100gr  
with fresh seasonal side



## Meat Courses

Grilled beef fillet with Gorgonzola blue cheese sauce 28,00  
and thyme scented vegetables



Veal tagliata with rocket salad, grana cheese, 27,00  
pink pepper, endive, red chicory and Bbq sauce

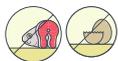


## Cheese

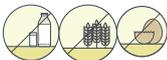
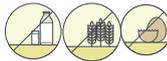
Cheese and chutney selection 12,00



## Sides and Salads

Grilled vegetables	12,00
Insalata Cesare	14,50
Chicken, lettuce, bread croutons, tomatoes, grana cheese, caesar sauce, anchovies	
	
Insalata Tavolara	14,50
octopus, cuttlefish, squids, mixed salad, mediterranean herbs	
	
Insalata Nizzarda	14,50
lettuce, hardboiled eggs, tuna, olives, capers, anchovies, potatoes, green beans	
	
Insalata Greca	14,50
cucumber, tomatoes, olives, feta cheese, onions, bell peppers, mixed salad, yogurt	
	
Mixed salad	9,00

## Dessert

Tiramisu'	8,00
	
Chocolate and wild berries cake	8,00
	
Crunchy semifreddo parfait	8,00
	
Iced creme brulee'	8,00
	
Pineapple carpaccio with vanilla ice cream	10,00
	
Sliced fruit	12,00
	
Lime and mint sorbet poured in torbato sparkling wine	8,00
	

\* alcuni prodotti sono congelati

I prezzi sono in euro e si intendono inclusi di Iva e servizio