

Starters

<i>Sea bass carpaccio with radish, cucumber and passion fruit</i>	<i>€ 18,00</i>
<i>Tuna tartare with strawberry-liquorice sauce and crispy Tropea onion</i>	<i>€ 18,00</i>
<i>Duck Foie Gras terrine on ground hazelnuts, raw shrimps and candied lime</i>	<i>€ 22,00</i>
<i>Scallop with braised endive and Campari-orange sauce</i>	<i>€ 18,00</i>
<i>Lightly spicy musky octopus soup with crispy Carasau bread</i>	<i>€ 14,50</i>
<i>Vegetables pie with basil pesto</i>	<i>€ 13,50</i>
<i>Medium rare veal with tuna sauce</i>	<i>€ 15,50</i>
<i>Cuttlefish salad with fennel and apricot</i>	<i>€ 14,00</i>
<i>Mussels from Olbia in marinara style</i>	<i>€ 14,00</i>
<i>Selection of local coldcut with marinated vegetables</i>	<i>€ 16,00</i>

First courses

<i>Ravioli filled with potatoes and basil in fish soup</i>	<i>€ 17,00</i>
<i>Fregola (Sardinian pasta) with shellfish, crustaceans and saffron</i>	<i>€ 18,00</i>
<i>Spaghetti with garlic, oil, chili pepper, clams and flavored bread</i>	<i>€ 16,00</i>
<i>Homemade tagliolini di pasta with lobster and saffron</i>	<i>€ 30,00</i>
<i>Calamarata pasta with tuna fish, capers, olives and lemon</i>	<i>€ 17,00</i>
<i>Pacchero with broad beans, bacon and pecorino cheese</i>	<i>€ 16,00</i>
<i>Wheat strigoli with basil pesto, potatoes and green bean</i>	<i>€ 17,00</i>
<i>Culurgiones filled whit potatoes and mint whit fresh tomatoes sauce and Basil</i>	<i>€ 18,00</i>
<i>Spaghetti with bottarga and anchovy</i>	<i>€ 16,00</i>
<i>Penne with cheek lard, eggs and pecorino</i>	<i>€ 16,00</i>

Main courses

<i>Yellowtail slice with Vermentino wine sauce and lightly cooked chard</i>	<i>€ 26,00</i>
<i>Sea bass fillet in courgettes crust with sea asparagus and garlic sauce</i>	<i>€ 25,00</i>
<i>Tuna steak in sesame crust with sweet-sour vegetables</i>	<i>€ 26,00</i>
<i>Duck leg cooked in sparkling wine with ginger, lemongrass and caramelized carrots</i>	<i>€ 24,00</i>
<i>Beef fillet with pecorino cheese fondue and asparagus</i>	<i>€ 28,00</i>
<i>Slice of milk pig with chestnut honey and vegetables</i>	<i>€ 24,00</i>
<i>Mix of fried shrimps and cuttlefish with balsamic vinegar mayonaise</i>	<i>€ 24,00</i>
<i>Local fish baked in salt crust</i>	<i>€ 7,00/100gr</i>
<i>Brill fillet baked with potatoes, onion, olives and cherry tomatoes</i>	<i>€ 26,00</i>
<i>Beef rib-eye steak grilled with potatoes</i>	<i>€ 28,00</i>

Cheese and Salad

<i>Selection of different type of cheese served with fruit and mustard sauce</i>	<i>€ 12,00</i>
<i>Salad Buffet</i>	<i>€ 13,00</i>

Dessert

<i>Tiramisu</i>	<i>€ 8,00</i>
<i>Watermelon with yogurt mousse and crispy cornflakes</i>	<i>€ 8,00</i>
<i>Lemon and raspberry pie served with Gin-ice cream</i>	<i>€ 8,00</i>
<i>Chocolate mousse with black cherry</i>	<i>€ 8,00</i>
<i>Creamy white chocolate with passion fruit and salty almond</i>	<i>€ 8,00</i>