



## MENÙ

**ANTIPASTI**

**Polpo\* fritto con salsa basilico, salsa agliata e pane croccante** €19  
*Fried octopus\* with basil, garlic sauce and crunchy bread*

**Gambero\* rosso con zuppetta di pomodoro e fragole, spaghetti di zuccina e yogurt di capra** €21  
*Red prawn\* with tomato and strawberry soup, courgette noodles and goat yoghurt*

**Filetto di sgombro confit con piccola caponatina di melanzane e carasau al nero** €16  
*Mackerel fillet confit with small aubergine caponatina and black carasau*

**Insalatina di seppie\* in cottura gentile con fonduta di pecorino, pomodoro appassito** €18  
*Cuttlefish salad\* cooked gently with pecorino cheese fondue, wilted tomato*

**Selezione di formaggi e sott'oli nuraxi** €18  
*Selection of cheeses and Nuraxi gourmet preserves*

\*il prodotto potrebbe essere stato conservato a meno di 18 gradi. \*The product may have been stored at less than 18 degrees.

**ALLERGENI:** molluschi/crostacei/pesce uovo glutine solfiti latt frutta secca

**ALLERGENS:** molluscs/crustaceans/fish egg gluten sulphites milk dried fruit

**PRIMI PIATTI**

**Spaghetti saltati alle vongole veraci,  
 crema di bottarga di muggine e passatina di ceci**
€20

*Spaghetti with veracious clams,  
 bottarga cream and chickpea purée*
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**Fregula sarda mantecata ai calamaretti\* e gamberi\*  
 con timo limonato e crema di ricotta vaccina**
€20

*Sardinian fregula with squid\* and prawns\*  
 in a lemon thyme and cow's ricotta cream sauce*
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**Fusilli con tonno\* fresco, capperi, pomodoro datterino  
 e melanzana affumicata**
€19

*Fusilli with fresh tuna\*,  
 capers, datterino tomatoes and smoked aubergine*
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**Culurgiones\* di patate e pecorino con crema di pomodoro  
 fresco di stagione, caprino nuraxi e olia pistada**
€17

*Culurgiones\* of potatoes and pecorino cheese with seasonal fresh  
 tomato cream, Nuraxi goat cheese and olia pistada*
# 🥛

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**SECONDI PIATTI**

**Trancetto di pescato locale scottato con la sua vellutata profumata al finocchietto e spinacino ripassato**

€21

*Slice of seared local fish*

*with its fennel-scented velouté and repassed spinach*

**Calamaro\* alla planchia con patata schiacciata, salsa alle erbe di stagione e marmellata di cipolle rosse**

€20

*Squid\* a la plancha with mashed potato*

*seasonal herb sauce and red onion jam*

**Trancetto di tonno\* fresco, insalatina di pomodori croccanti con olive e salsa al pomodoro secco**

€21

*Fresh tuna steak\*, crispy tomato salad*

*with olives and sun-dried tomato sauce*

**Capocollo di maialino cotto a bassa temperatura con peperone arrosto, salsa al mirto e abbamele**

€18

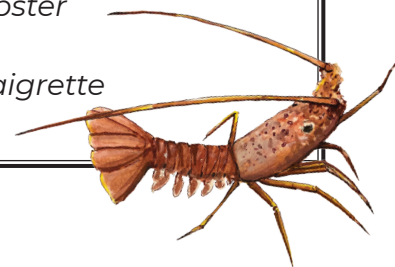
*Capocollo of suckling pig cooked at low temperature with roast pepper, myrtle sauce and abbamele*

**DALL'ACQUARIO**

- Aragosta al vapore con guarnizioni
- Aragosta alla griglia con guarnizioni
- Aragosta alla catalana
- Aragosta sedano e cipolla rossa con la sua maionese
- Aragosta vinaigrette al limone

**FROM THE AQUARIUM**

- Steamed lobster with toppings
- Grilled lobster with garnishes
- Catalan-style lobster
- Celery and red onion lobster with mayonnaise
- Lobster with lemon vinaigrette



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**DESSERT**

**Gelato\* allo zafferano con crumble di torrone sardo** €7  
*Saffron ice cream\* with Sardinian nougat crumble* 🍌 🍌 🍌

**Crema di ricotta profumata al limone con pere al cannonau** €7  
*Lemon-flavoured ricotta cream with Cannonau pears* 🍌 🍌

**Sfoglia croccante con crema al limone e pompia candita** €7  
*Crunchy pastry with lemon cream and candied pompia* 🍌 🍌 🍌 🍌

**Licanzias\* fritta con salsa agli agrumi e miele** €7  
*Fried Licanzias\* with citrus fruit sauce and honey* 🍌 🍌

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Coperto / Cover charge: €2,50

“Sostanze o prodotti che provocano allergie o intolleranze”  
Regolamento Unione Europea, numero 1169/2011 - allegato II  
Elenco degli ingredienti allergenici presenti

**Alcuni ingredienti utilizzati in questo Ristorante contengono tali ingredienti**

1. Cereali contenenti glutine e prodotti derivati (grano, segale, orzo, avena, farro, kamut)
2. Crostacei e prodotti a base di crostacei
3. Uova e prodotti a base di uova
4. Pesce e prodotti a base di pesce
5. Arachidi e prodotti a base di arachidi
6. Soia e prodotti a base di soia
7. latte e derivati (lattosio)
8. Frutta a guscio e loro prodotti (mandorle, nocciole, noci, noci varie, pistacchi, noci macadamia)
9. Sedano e prodotti a base di sedano
10. Senape e prodotti a base di senape
11. Semi di sesamo e prodotti a base di sesamo
12. Solfiti in concentrazioni superiori a 10 mg/kg
13. Lupini e prodotti a base di lupini
14. Molluschi e prodotti a base di molluschi

Le informazioni circa la presenza di sostanze e di prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al responsabile. Saremo a vostra disposizione per fornire ogni supporto o informazione aggiuntiva, anche mediante l'esibizione di idonea documentazione, ricettari, etichette originali delle materie prime.

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“Substances or products causing allergies or intolerances”  
EU regulation number 1169/2011 - Annex II  
List of allergenic ingredients

**Some ingredients used in this restaurant contain these ingredients**

1. Cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye, barley, oats or their hybridised strains, and products thereof, except (a) wheat based glucose syrups including dextrose ( 1 ); (b) wheat based maltodextrins ( 1 );(c) glucose syrups based on barley; (d) cereals used for making alcoholic distillates including ethyl alcohol of agricultural origin;
2. Crustaceans and products thereof;
3. Eggs and products thereof;
4. Fish and products thereof, except: (a) fish gelatine used as carrier for vitamin or carotenoid preparations; (b) fish gelatine or Isinglass used as fining agent in beer and wine;
5. Peanuts and products thereof;
6. Soybeans and products thereof, except:(a) fully refined soybean oil and fat ( 1 ); (b) natural mixed tocopherols (E306), natural D-alpha tocopherol, natural D-alpha tocopherol acetate, and natural D-alpha tocopherol succinate from soybean sources; (c) vegetable oils derived phytosterols and phytosterol esters from soybean sources; (d) plant stanol ester produced from vegetable oil sterols from soybean sources;
7. Milk and products thereof (including lactose), except: (a) whey used for making alcoholic distillates including ethyl alcohol of agricultural origin; (b) lactitol;
8. Nuts, namely: almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis* (Wangenh.) K. Koch), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia or Queensland nuts (*Macadamia ternifolia*), and products thereof, except for nuts used for making alcoholic distillates including ethyl alcohol of agricultural origin;
9. Celery and products thereof;
10. Mustard and products thereof;
11. Sesame seeds and products thereof;
12. Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO<sub>2</sub> which are to be calculated for products as proposed ready for consumption or as reconstituted according to the instructions of the manufacturers;
13. Lupin and products thereof;
14. Molluscs and products thereof.

The information about the presence of substances and products causing allergies or intolerances are available by contacting the manager. We will be on hand to provide any support or information, including through the presentation of appropriate documentation, recipe, original labels of raw materials.