

THE CLASSICS

Charcuterie and cheeses board ¹²⁻⁷	€ 18
Seafood salad ^{Δ*} ²⁻⁴⁻¹⁴	€ 18
Mussels soup ^{Δ*} ¹⁴	€ 18
Thick spaghetti with lobster ^{Δ*} ¹⁻¹⁴	€ 25
Thick spaghetti with sea food ^{Δ*} ¹⁻¹⁴	€ 22
Eggs Tagliatelle with fresh sausage ragout and saffron ¹⁻³⁻¹²	€ 16
Mixed fried fish ¹⁻⁴⁻⁶⁻¹⁴	€ 22
Daily fish from the bay ⁴	€7/HG

RAW SEAFOOD

Oyster ¹⁴	€ 4/pz
Purple prawns ^{Δ*} ¹⁴	€ 4/pz
Sashimi ^{Δ*} of the day ²⁻⁴⁻¹⁴	€ 4/pz

DESSERTS

Typical seada* with honey ¹⁻⁷	€ 6
Lemon sorbey ⁷	€ 5
Home made desserts ^{Δ*} ¹⁻³⁻⁷⁻⁸	€ 7

HOME MADE PIZZA

BUE MARINO tomato, mozzarella, artichokes*, roe (mullet eggs) ¹⁻⁴⁻⁷	€ 12
PRIMAVERA tomato, mozzarella, cherry tomatoes, rocket, cheese slices ¹⁻⁷	€ 10
FRUTTI DI MARE tomato, mozzarella, seafood* salad ¹⁻²⁻⁴⁻⁷	€ 13
NORDICA mozzarella, marinated salmon and rocket ¹⁻⁴⁻⁷	€ 13
BATTORO three sardinian cheeses, and mozzarella ¹⁻⁷	€ 13
ORTOLANA tomato, mozzarella, sweet peppers, courgettes, aubergines, radicchio ¹⁻⁷	€ 10
SARDA tomato, mozzarella, sausage, Casizzolu cheese ¹⁻⁷⁻¹²	€ 11
MASEDA tomato, mozzarella, purple shrimps ^{Δ*} with lime, crispy bacon, caramelised onions, buffalo mozzarella, confit tomatoes ¹⁻²⁻⁷⁻¹²	€ 20
MASTRÒ Tuna ^{Δ*} sashimi with soy, yellow tomatoes coulis, "Fruriu" flakes (sardinian cheese) ¹⁻⁴⁻⁶⁻⁷	€ 18
BOLOGNESE mozzarella, burrata cream, pistachio and mortadella ¹⁻⁷⁻¹²	€ 13
CALZONE tomato, mozzarella, ham, mushrooms ¹⁻⁷⁻¹²	€ 11
NAPULE tomato, mozzarella, capers, anchovies ¹⁻⁴⁻⁷	€ 10

Coperto terrazza 4° piano 4th floor terrace cover charge € 2,50

* In mancanza del prodotto fresco lo stesso potrebbe essere surgelato
In case of lack of fresh product we could use a frozen one

▲ Prodotto che potrebbe essere stato sottoposto a trattamento di abbattitura per preservarne la freschezza o per la prevenzione delle parassitosi da Anisakis. Product that could be treated with blast chilling process to preserve freshness or to prevent the risk of the Anisakis's parasite.



Usa il QR-code per vedere la tabella di riferimento relativa agli allergeni presenti in menu.

Use the QR-code to see the chart of allergens referring to the numbers on the menu

GOURMET PROPOSALS

APPETIZERS

- Raw purple prawns^{△*}** and **scampi^{△*}** with lime and sea urchin^{△*} gelée, mango cream, samphire[△] brunoise and squid ink crumble 2-1-4-5-7 € 22
- Oyster** with flame maillard, berry coulis*, short pastry, octopus^{△*} mayonnaise, squid ink crumble 1-3-14 € 20
- Double-cooked octopus^{△*}** caramelised with asphodel honey, roe, octopus mayonnaise, saffron potato pavé and pistachio grits 2-4-6-7-8-14 € 22
- Beef knife steak[△]**, truffle petals, lemongrass and black garlic velouté, lemon emulsion, sweet chilli sprouts € 18
- Low-temperature cooked egg** with yellow cherry tomatoes coulis, kataifi* noodles nest, pecorino cheese cream, caramelised red onions, confit cherry tomatoes, dried tomato flakes 1-3-7 € 16

PASTA DISHES

- Thick spaghetti** with pecorino cheese and pepper, clams and raw scampi ^{△*} with lime 1-2-7-14 € 19
- Paccheri** with mussels, saffron and sea urchins^{△*} cream and purple prawn tartare^{△*} 1-2-4-14 € 21
- Roasted Culurgiones** * (traditional sardinian pasta) served with yellow cherry tomatoes velouté, pecorino cheese cream, truffel and caramelized onions 1-2-7 € 18
- Potatoes gnocchi*** with basil cream, burrata cheese velouté and almond grits 1-7-8 € 16

MEAT AND FISH

- Red tuna Tataki^{△*}** marinated with soy, veal^{△*} jus, law-temperature cooked small carrots, shallot, braised porcini mushrooms*, mango coulis and juniper extract 1-4-6-9 € 24
- Curl Fillet^{△*}** marinated with sugar cane and citrus just browned with crustaceans consommé ^{△*}, shallot confit, crunchy salad and salmon eggs 4-12 € 20
- Seared lamb ribs** *marinated with rosemary, juniper and its own jus [△], pistach grains, legumes fresh caponata and mixed berries coulis * 8-9 € 20
- Savoury Cannoli** stuffed with sheep ricotta, served with crunchy vegetables and pureed yellow tomatoes 1-7 € 15