

MENU' LA VOLPE E L'UVA (ENGLISH)

GLI ANTIPASTI / APPETIZERS

GITARELLA IN MONTAGNA EURO 15.50

Selection of Sardinian cold cuts and cheeses (for 2)

TRIS DI FORMAGGI EURO 10.00

Selection of Sardinian cheeses, chef's dressing and honey

VITEL TONNE' EURO 14.50

Beef veal, tuna cream, fried capers.

TARTARE DI MANZO (100gr) EURO 13.50

knife-cut beef tartare with chef's dressing

SCARPETTA DI COZZE EURO 13.50

mussel soup with tomato and crust, garlic, parsley

POLPO FRITTO * EURO 14.50

fried octopus, with Jerusalem artichoke chips, chef's tris mayo

FLAN DI MELANZANE EURO 9.50

Flan Eggplant, parmesan cheese, gogonzola cheese, egg, basil, breadcumbs

Service : euro 3.00

*** first quality frozen product**

I PRIMI DI TERRA / FIRST DISHES

AGLIO, OLIO E PEPERCINO EURO 11.50

Tagliolini, garlic, oil, pepper, parsley

MALLOREDDUS ALLA CAMPITADESE (TYPICAL SARDINIA) EURO 13.50

Dumpling, Tomato dressed with fresh sausage, saffron, Sardinian pecorino

CARBONARA CON GUANCIALE EURO 15.00

Tagliolini, egg yolk, Sardinian bacon, grana padano, Sardinian pecorino, pepper

CARBONARA TARTUFATA EURO 17.00

Tagliolini, egg yolk, Sardinian bacon, grana padano, Sardinian pecorino, pepper, truffle cream and carpaccio

RAGU ANGUS EURO 15.00

Fettucine, tomato dressed with knife-cut Angus beef

BICOLORE 2.0 EURO 14.00

Little ears, home made zucchini and hazelnut pesto, garlic, Juncu and Pecorino romano cheese cream, harelnuts

CREMA DI MELANZANE EURO 14.00

Little ears,, home made eggplant cream, eggplant, gogonzola cheese cream, nuts

I PRIMI DI MARE / FIRST DISHES

TAGLIOLINI ALLE COZZE EURO 14.00

Tagliolini, mussel soup with tomato, garlic, parsley

TAGLIOLINI ALLE COZZE E BOTTARGA EURO 15.50

Tagliolini, mussel soup with tomato, garlic, parsley, mullet roe

VONGOLE EURO 17,00

Tagliolini, clams, garlic and parsley

VONGOLE E BOTTARGA EURO 18.00

Tagliolini, clams, garlic and parsley, mullet roe

GAMBERI * LIME 2.0 (with the spoon) EURO 17.50

Tagliolini, shelled prawns, lime, tomato

GRAN MARE EURO 17.00

Fettucine, mussels, cuttlefish, shelled prawns, tomato

GRAN MARE e BOTTARGA EURO 18.00

Fettucine, mussels, cuttlefish, shelled prawns, tomato, mullet roe

* first quality frozen produc

LE NOSTRE PROPOSTE DI PESCE / FISH

FILETTO DI SALMONE EURO 17,50

Salmon with Mediterranean dressing (cherry tomatoes, olives, capers)

FILETTO DI ORATA EURO 19,00

Gilt-Head Bream with chef's sauce (potatoes, Jerusalem artichoke, garlic, parsley)

FRITTURA DI CALAMARI * EURO 19,50

fried calamari with dippers fries*

TATAKI DI TONNO EURO 22,50

Tuna crusted with sesame, soy, teriyaki dressing

LA CARNE ALLA GRIGLIA / BEEF

FETTINA DI CAVALLO ALLA GRIGLIA EURO 16,50

Horse Slice, oil, garlic, with baked potatoes

TAGLIATA ROCKET AND GRANA CHEESE EURO 19,50

Beef, with myrtle, rocket and grana cheese

TAGLIATA DI PICANHA CLASSICA EURO 22,00

Beef picanha, with baked potatoes

SPECIAL ALLA GRIGLIA / BEEF

BAVETTA SPECIAL EURO 22,50

Lean beef with a savory taste, with baked potatoes

TAGLIATA ARGENTINA EURO 21,50

Beef, with myrtle and red wine reduction (cannonau).

PETTO D'ANATRA IN SALSA DELLO CHEF EURO 22.50

Duck breast with home made purple cabbage dressing

TAGLIATA DI PICANHA PRIMA SCELTA EURO 24,50

prime beef picanha, with baked potatoes, **between Argentina, South America Angus**

FILETTO DI MANZO ALLA GRIGLIA EURO 23.50

Grilled Beef fillet

T- BON (LA FIORENTINA) (da 900 a 1.100 gr) EURO 7/hectogram

The T-bone that separates the tenderloin from the sirloin, with baked potatoes

TOMAHAWK PREMIUM IRLANDA (da 900 a 1.200 gr) 7/hectogram

the prehistoric long bone steak, with baked potatoe

I BURGER GOURMET

BURGER * DI ANGUS ²USA ³ (200 gr) EURO 18,00

with smoked scamorza, caramelized red onion, bacon, baked potatoes

BURGER * LOGUDORESE (Sardinia beef) ² (200 gr) EURO 18,50

Bufalo mozzarella (100 gr), Olive crea, Dried tomato, Basil cream, baked aubergines and courgettes

GLI INTRAMONTABILI / THE TIMELESS

COTOLETTA DI POLLO EURO 15,50

fried chicken cutlet with french dippers* fries

LA CAPRESE DI BUFALA EURO 13,50

buffalo mozzarella, Mediterranean dressing (cherry tomatoes, olives, capers)

I CONTORNI / SIDE DISHES

PATATE FRESCHE AL FORNO EURO 5,50

freshly baked potatoes

PATATE FRITTE DIPPERS* EURO 6,00

dippers fries

VERDURE AL FORNO EURO 6,50

baked aubergines, courgettes, peppers, belgian salad

INSALATA EURO 5,50

Fresh salad

* first quality frozen product

2 product with gluten

3 or European Angus or South America Angus

LE PIZZE CLASSICHE / CLASSIC PIZZAS Pizzas only for dinner

FOCACCIA EURO 4,50 - oil, salt

MARINARA EURO 5,50 – tomato, garlic, origan

MARGHERITA EURO 7,00 - tomato, mozzarella cheese

NAPOLETANA EURO 8,00 - tomato, mozzarella cheese , capers, anchovies

SASSARESE EURO 9,00 - tomato, mozzarella cheese , fried aubergines

WURSTEL EURO 8,00 - tomato, mozzarella cheese, wurstel

PRIMAVERA EURO 10,00 – tomato, mozzarella cheese , fresh cherry tomatoes, rocket

SARDA EURO 9,50 - tomato, mozzarella cheese , dry sausage, olives

VENEZIANA EURO 10,00 - tomato, mozzarella cheese , cooked ham, mushrooms

CHIPS EURO 12,00 - tomato, mozzarella, fries

RUSTICA EURO 11,00 - tomato, mozzarella cheese , baked potatoes, rosemary, bacon

BUFALINA EURO 12,50 – tomato, bufala, mozzarella cheese, extra virgin olive oil

CIPE CIOP EURO 12,50 – tomato, mozzarella cheese, radish, gorgonzola cheese , speck, nuts

VEGETARIANA EURO 10,50 – tomato, mozzarella cheese, aubergines, zucchini, peppers, radsh

PULCINELLA EURO 12,00 - tomato, mozzarella cheese, fresh sausage, small fries peppers

SFIZIOSA 2.0 EURO 13,50 - tomato, mozzarella cheese , dry sausage, spicy oil, rocket, cherry tomatoes, buffalo mozzarella cheese (whole 100 gr)

LE PIZZE D'AUTORE / SPECIAL PIZZAS

CAVALLO (NEW) EURO 14.00

Fiordilatte cheese, marinated horse meat, provola cheese, olives

ARROSTO (NEW) EURO 13,50

Tomato sauce, fiordilatte cheese, cooked ham, baked potatoes, pecorino cream, Taggiasca olives

AFFUMICATA (NEW) EURO 13,50

Fiordilatte cheese, smoked ricotta (Sardinian cheese), Tropea red onions, bacon, rocket

FUNGHI 2.0 (NEW) EURO 14,50

Fiordilatte cheese, mushrooms cream, porcini mushrooms, Sardinian, bacon, taggiasca olives, rosemary, mint, thyme.

RAGU' EURO 12,00 - Fresh sausage ragout red (tomato), buffalo mozzarella cheese, fried beef meatballs, parsley sauce, grana padano chips.

LE INTRAMONTABILI / TIMELESS

MARGHERITA 2.0 EURO 13,50

Tomato sauce, fresh straciatella, confit cherry tomatoes, basil cream

MARGHERITA SBAGLIATA EURO 13,50

Fiordilatte cheese, confit cherry tomatoes, fresh straciatella cheese , basil cream

REGINA (NEW) EURO 13,50

(Revisitation of the Roman Carbonara)

Fiordilatte cheese, egg yolk (pasteurized) , Sardinian bacon , pecorino cream, truffle cream, pepper, grana padano chips

REGINA TARTUFATA (NEW) EURO 15,00

Fiordilatte cheese, egg yolk (pasteurized) , Sardinian bacon, pecorino cream, , truffle cream, pepper, grana padano chips, truffle cream

VERDEBOSCO 3.0 EURO 14,50

Zucchini cream, cheese fiordilatte, bacon, caramelized red onion, buffalo mozzarella cheese

TRILOGIA DEI SENSI 2.0 EURO 14,50 - Fiordilatte cheese, buffalo mozzarella cheese , baked aubergine, bacon, confit cherry tomatoes, grana padano chips.

PASQUALINA EURO 14,00 - Fiordilatte cheese, mortadella, buffalo mozzarella cheese, buffalo cream with pistachios cream

DEL MAESTRO EURO 14,50

Fiordilatte cheese, fried beef meatballs, fried aubergines, confit cherry tomatoes, pecorino cream

LA VOLPE E L'UVA EURO 14,50 - fiordilatte cheese, fresh sausage, roasted onions, parmesan baked potatoes, confit cherry tomatoes

PARMIGIANA 2.0 (LA NOSTRA RICETTA) EURO 14,50

Tomato sauce, fiordilatte cheese, fried aubergines, grana padano, buffalo mozzarella cheese (whole 100 gr), basil cream

SARDA 3.0 EURO 14,00

Fiordilatte cheese , provola cheese, smoked Sardinian sausage, olives, pecorino cream, guttaiu bread chips

PIPERITA 2.0 EURO 13,50 - fiordilatte cheese, zucchini, grana padano, buffalo mozzarella cheese, basil cream, mint

PIPERITA 2.0 con purpuzza EURO 14,50 – fiordilatte cheese, zucchini, grana padano, buffalo mozzarella cheese, basil cream, mint, fresh sausage

BOTTARGA 2.0 EURO 14,00

Fiordilatte cheese, fresh straciatella cheese, grated mullet roe, lemon oil, confit cherry tomato

- additions from euro 1.50 to euro 4.50 - lactose-free mozzarella euro 2.00