

# MENU' LA VOLPE E L'UVA (ENGLISH)

## GLI ANTIPASTI / APPETIZERS

### **GITARELLA IN MONTAGNA EURO 16.50**

Selection of Sardinian cold cuts and cheeses (for 2)

### **TRIS DI FORMAGGI EURO 10.50**

Selection of Sardinian cheeses, chef's dressing and honey

### **VITEL TONNE' EURO 15.50**

Beef veal, tuna cream, fried capers.

### **TARTARE DI MANZO (100gr) EURO 15.00**

knife-cut beef tartare with chef's dressing

### **SCARPETTA DI COZZE EURO 15.00**

mussel soup with tomato and crust, garlic, parsley

### **POLPO FRITTO \* EURO 15.50**

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

### **CACIO, PERE, GORGONZOLA EURO 16.50**

Tagliolini, grana padano, Sardinian pecorino, pepper, pears

### **MALLOREDDUS ALLA CAMPITADESE (TYPICAL SARDINIA) EURO 15.50**

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

### **CARBONARA CON GUANCIALE EURO 17.00**

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

### **CARBONARA TARTUFATA EURO 18.50**

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

### **RAGU ANGUS EURO 17.00**

Fettucine, tomato dressed with knife-cut Angus beef

### **BICOLORE 2.0 EURO 16.00**

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

### **CREMA DI MELANZANE EURO 16.00**

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

## I PRIMI DI MARE / FIRST DISHES

### **TAGLIOLINI ALLE COZZE EURO 15.50**

Tagliolini, mussel soup with tomato, garlic, parsley

### **TAGLIOLINI ALLE COZZE E BOTTARGA EURO 16.50**

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

### **VONGOLE EURO 18,50**

Tagliolini, clams, garlic and parsley

### **VONGOLE E BOTTARGA EURO 19.50**

Tagliolini, clams, garlic and parsley, mullet roe

### **GAMBERI \* LIME EURO 18.50**

Tagliolini, shelled prawns, lime, tomato

### **GRAN MARE EURO 18.50**

Fettucine, mussels, cuttlefish, shelled prawns, tomato

### **GRAN MARE e BOTTARGA EURO 19.50**

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

\* first quality frozen produc

## LE NOSTRE PROPOSTE DI PESCE / FISH

### **FILETTO DI SALMONE EURO 19,00**

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

### **FILETTO DI ORATA EURO 20,00**

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

### **FRITTURA DI CALAMARI \* EURO 20,50**

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 18,00**

Horse Slice , oil, garlic, with baked potatoes

### **TAGLIATA ROCKET AND GRANA CHEESE EURO 20.50**

Beef, with myrtle, rocket and grana cheese

### **TAGLIATA DI PICANHA CLASSICA EURO 23,00**

Beef picanha, with baked potatoes

## SPECIAL ALLA GRIGLIA / BEEF

### **BAVETTA SPECIAL EURO 24,00**

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 23,00**

Duck breast with home made purple cabbage dressing

### **TAGLIATA DI PICANHA PRIMA SCELTA EURO 25,00**

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

### **FILETTO DI MANZO ALLA GRIGLIA EURO 24.50**

Grilled Beef fillet

### **T- BON (LA FIORENTINA) (da 1.000 a 1.200 gr) EURO 7/hectogram**

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

### **TOMAHAWK PREMIUM IRLANDA (da 1.000 a 1.300 gr) 7/hectogram**

the prehistoric long bone steak, with baked potatoe

## I BURGER GOURMET

**BURGER \* DI ANGUS <sup>2</sup>USA <sup>3</sup> (200 gr) EURO 18,50**

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

**BURGER \* LOGUDORESE (Sardinia beef) <sup>2</sup> (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 16,00**

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 6,00**

freshly baked potatoes

**PATATE FRITTE DIPPERS\* EURO 6,50**

dippers fries

**VERDURE AL FORNO EURO 6,50**

baked aubergines, courgettes, peppers, belgian salad

**INSALATA EURO 6,00**

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 3.50** – oil and salt

**MARINARA euro 5.50** – tomato, garlic, oregano

**MARGHERITA euro 7.50** – tomato, mozzarella

**NAPOLI euro 8.50** – tomato, mozzarella, anchovies, capers

**SASSARESE euro 10.50** – tomato, mozzarella, fried eggplants

**WURSTEL euro 8.50** - tomato, mozzarella, wurstel

**VENEZIANA euro 9.00** - tomato, mozzarella, cooked ham, button mushrooms

**4 FORMAGGI euro 10.50** - tomato, mozzarella, gorgonzola, smoked provola, shaved grana cheese

**QUASI CAPRICCIOSA euro 12.00** - tomato, mozzarella, cooked ham, button mushrooms, fresh sausage, Riviera olives

**CHIPS euro 11.50** – tomato, mozzarella, dippers french fries \*

**DIAVOLA euro 11.50** – tomato, mozzarella, spicy salami, smoked provola

**CALZONE euro 9.00** – tomato, mozzarella, cooked ham

**CALZONE FARCITO euro 10.50** – tomato, mozzarella, cooked ham, cured sausage, mushrooms

**SARDA euro 10.50** – tomato, mozzarella, cured sausage, Riviera olives

**VEGETARIANA euro 11.00** – tomato, mozzarella, eggplants, zucchini, bell peppers

**NOSTROMO euro 11.00** – tomato, mozzarella, tuna, onions

**GORDICCHIO euro 12.00** - tomato, mozzarella, radicchio, gorgonzola, balsamic vinegar glaze, walnuts

**RUSTICA euro 11.50** - tomato, mozzarella, baked potatoes, fresh sausage

**ANTUNNA euro 12.00** - Tomato, mozzarella, antunna mushrooms, shaved grana cheese

**BUFALINA euro 12.00** - Tomato, buffalo mozzarella, cherry tomatoes, fresh basil, EVO oil

\*In the absence of fresh product, some ingredients may be frozen.

Pizza additions: Ingredients from euro 1.50 to euro 4.50 | Lactose-free mozzarella euro 2.00

# LE PIZZE D'AUTORE / SIGNATURE PIZZAS

**Pizzas only for dinner**

**MARGHERITA 2.0 euro 14.00** Tomato sauce, fresh stracciatella, datterino tomato, basil cream

**MARGHERITA GIALLA euro 14.50 (new)** Yellow datterino tomato sauce, smoked provola, buffalo mozzarella, datterino tomato, fresh basil

**ROMANA euro 14.00** (Reinterpretation of the Roman Carbonara) Fiordilatte, pasteurized egg yolk, Sardinian guanciale, pecorino cream, black pepper

**ROMANA TARTUFATA euro 15.50** (Reinterpretation of the Roman Carbonara) Fiordilatte, pasteurized egg yolk, Sardinian guanciale, pecorino cream, black pepper, truffle cream

**DEL MAESTRO 2.0 euro 14.50** Fiordilatte, fried beef meatballs, fried eggplants, cherry tomatoes, fiore sardo cheese

**LA VOLPE e L'UVA 2.0 euro 14.50** Fiordilatte, fresh sausage, baked blonde onions, baked potatoes, datterino tomato, shaved grana cheese

**PARMIGIANA 2.0 (OUR RECIPE) euro 14.50** Tomato sauce, fiordilatte, fried eggplants, grana padano, buffalo mozzarella cherries, basil cream

**SARDA 3.0 euro 14.0** Fiordilatte, provoletta cheese, smoked cured sausage from Barbagia, Riviera olives, fiore sardo cheese, Guttiau bread chips

**PENELOPE euro 15.00 (new)** Fiordilatte, prosciutto crudo (cured ham), stracciatella, sun-dried tomatoes

**FICHI euro 15.00** Fiordilatte, prosciutto crudo (cured ham), stracciatella, fig jam

**BELLA & BUONA euro 14.00 (new)** Fiordilatte, mortadella, fried eggplants (julienned), fiore sardo cheese

**FUNGHI 4.0 euro 15.00** Tomato, fiordilatte, button mushrooms, antunna mushrooms, porcini mushrooms\*, fiore sardo cheese

**ADELAIDE euro 15.50 (new)** Tomato, fiordilatte, porcini mushrooms\*, prosciutto crudo (cured ham), shaved grana cheese

**BOTTARGA 2.0 euro 14.50** Fiordilatte, fresh stracciatella, grated mullet bottarga, lemon-infused oil, cherry tomatoes

\*In the absence of fresh product, some ingredients may be frozen.

Pizza additions: Ingredients from euro 1.50 to euro 4.50 | Lactose-free mozzarella euro 2.00

## **BIRRE ALLA SPINA / DRAFT BEERS**

### **MORETTI (BLONDE LAGER)**

Small /Lt. 0.20 euro 3.00

Medium/ Lt. 0.40 euro 5.50

Carafe/ Lt 1.00 euro 13.00

### **KRUSOVIC (CZECH-PILS)**

Small /Lt. 0.20 euro 3.00

Medium/ Lt. 0.40 euro 5.50

Carafe/ Lt 1.00 euro 13.00

## **BIRRE IN BOTTILGIA / BOTTLED BEERS**

**ZEMYNA (typical local home-made beer)** 0.33 cl euro 6.50

**Heineken** 0.66 cl euro 6.00

**Heineken** 0.33 cl euro 4.00

**Ichnusa classica** 0.66 cl euro 5.50

**Ichnusa classica** 0.33 cl euro 3.50

**Warsteriner** 0.33 cl euro 4.00

**Moretti rossa (Red Beer)** 0.33 cl euro 4.00

**Franziskaner Weiss** 0.50 cl euro 5.00

**Non-alcoholic beer** 0.33 cl euro 4.00

**Gluten-free beer** 0.33 cl euro 4.00