

MENU

STARTERS

Roasted octopus with potatoes puree, olives and basil oil 15€*

Seared scallops, melon gazpacho and black garlic wafer 16€

Curry tofu sandwich with black beans cream 13€

Wagyu croquettes with miso mayo 14€

PASTA COURSES

Campidanese Malloreddus 15€

Gnocchi filled with Pesto, pinenuts and basil sauce 14€

Spaghetti with clams and pistachio pesto 17€

Paccheri with mussels and crunchy bacon 15€

Shellfishes Yaki Soba and fried egg 16€

MAIN COURSES

Stuffed squid with seabass and shrimps, zucchini cream and fish demi glace 18€

Fried calamari, anchovies, shrimps and red mullet 18€*

Potatoes and Camembert pie, mushroom cream and hazelnut oil 16€

Shakshuka of lamb meatballs with peppers 17€

SIDE DISH

Fried vegetables 7€ - French fries 5€ – Salad 4€ – Vegetables 7€*

Water 2.5€ – Service 3€ - Coffee 1.5€

Fresh pasta and bread are homemade

*The dishes with * are prepared with frozen products*

Customers must communicate the need to consume food without any allergic substance