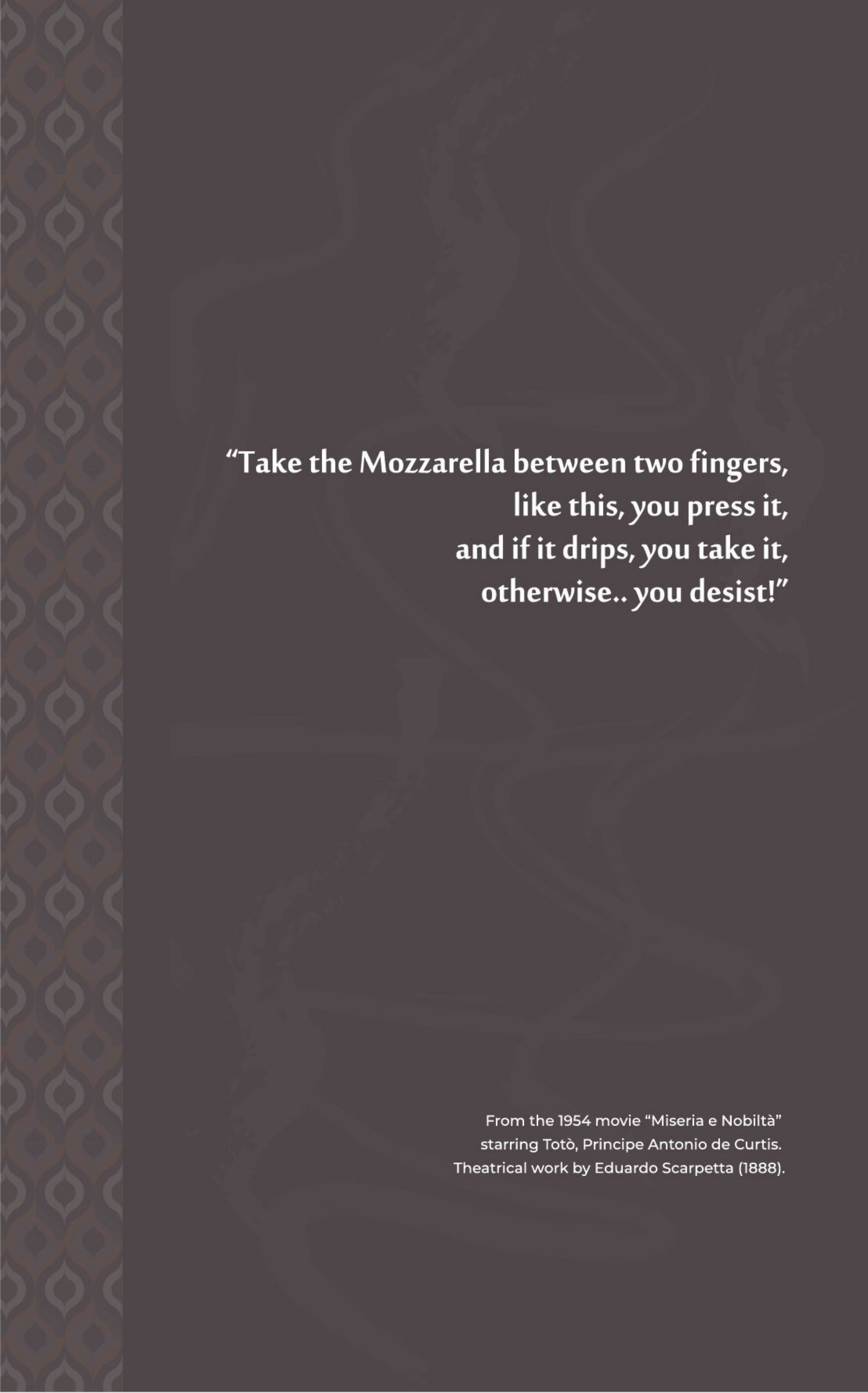




**“Take the Mozzarella between two fingers,
like this, you press it,
and if it drips, you take it,
otherwise.. you desist!”**

From the 1954 movie “Misericordia e Nobiltà”
starring Totò, Principe Antonio de Curtis.
Theatrical work by Eduardo Scarpetta (1888).

CAJÒ STARTERS

SARDINIAN PLATTERS

Ancient cured meats, modern flavours firmly describe the artisanal vision of "La genuina", a company from Ploaghe, Sardinia.

Cheese are part of the Sardinian culinary specialties. Their work is based on the antique pastoral tradition.

MEDIUM COLD CUTS PLATTER (2 people) 12 €

36 months-aged prosciutto, Sardinian beef salame, dried pork sausage, seasoned beef coppa

LARGE COLD CUTS PLATTER (4 people) 20 €

36 months-aged prosciutto, Sardinian beef salame, dried pork sausage, seasoned beef coppa, Sardinian pork cold cut and myrtle flavored mortadella

MEDIUM CHEESE PLATTER (2 people) 15 €

Dolce di Villanova (15 days- aged fresh pecorino), riserva nera pecorino, Pattada's casizolu, DOP 18/24 months-aged fiore sardo



LARGE CHEESE PLATTER (4 people) 20 €

DOP 18/24 months-aged fiore sardo, Pattada's casizolu, Dolce di Villanova (15 days- aged fresh pecorino), Ovinsard (Thiesi blue-veined sheep cheese), pecorino aged in cannonau pomace, riserva nera pecorino



MEDIUM COLD CUTS AND CHEESE PLATTER (2 people) 18 €

36 months-aged prosciutto, dried pork sausage, seasoned beef coppa, Sardinian pork cold cut, DOP 18/24 months-aged fiore sardo, riserva nera pecorino, Pattada's casizolu, Ovinsard (Thiesi blue-veined sheep cheese), pecorino aged in cannonau pomace, preserves selection



LARGE COLD CUTS AND CHEESE PLATTER (4 people) 22 €

36 months-aged prosciutto, dried pork sausage, seasoned beef coppa, myrtle flavored mortadella, DOP 18/24 months-aged fiore sardo, riserva nera pecorino, Pattada's casizolu, Ovinsard (Thiesi blue-veined sheep cheese), pecorino aged in cannonau pomace, preserves selection



SHEEP PROSCIUTTO CARPACCIO 18 €

Sheep prosciutto, arugula, cherry tomatoes, Villanova semi- seasoned pecorino shaves



GOAT PROSCIUTTO CARPACCIO 18 €

Goat prosciutto dressed with lemon citronette and Bosa olives

CHEESES

PROSCIUTTO AND BUFFALO MOZZARELLA 12 €

125 gr



BUFFALO MOZZARELLA CAPRESE 14 €

125 gr



SMALL BURRATA 15 €

Cherry tomatoes and basil crouton 180 gr



THE CAJO' 26 €

Smoked provola, buffalo mozzarella and mozzarella bites, ovinsard cheese, pecorino, green olives and ricotta with abbamele



TYPICAL FRIED

FRITTATINA DI BUCATINI 3 €

Small frittatas made with bucatini, bechamel, grana padano cheese, smoked provola cheese



POTATOES CROQUETTES 2.50 €

Potatoes, provola cheese, grana padano cheese



SUPPLÌ 3 €

Rice, tomato, mozzarella and grana padano cheese



MOZZARELLA BITES 4 €

Breaded and fried



CAJO' MIXED "CUOPPO" 10 €

1 arancino, 2 mozzarelline, 1 crocche', 1 frittatina



MONTANARINE TRIO 12 €

Fried pizza dough bites with ragù (tomato, mix of beef and pork meat), classic (tomato, oregano, basil) and genovese (beef, onion, pecorino)



CAJÒ'S PIZZAS

MARINARE

CLASSIC MARINARA 7 €

Tomato, oregano, garlic, intense fruited extra virgin olive oil



NAPOLETANA 9 €

Tomato, garlic, oregano, capers from Selargius, olives from Bosa, anchovies, extra virgin olive oil



'A GIALLA 9 €

Yellow datterino tomato passata, oregano, chopped walnuts, extra virgin olive oil



SAPORITA 10 €

12 months aged pecorino cheese cream, pepper, basil pesto, walnuts pesto, extra virgin olive oil



MARGHERITE

THE CLASSIC 9 €

Tomato, fior di latte mozzarella, grana padano cheese,
basil, extra virgin olive oil



THE BUFALINA 12 €

Tomato, buffalo mozzarella, grana padano cheese,
basil, extra virgin olive oil



LA PICCANTINA 12 €

Tomato, spicy sausage “nduja”, fior di latte mozzarella,
cured sausage, basil, extra virgin olive oil



MARGHERITANARA 10 €

Tomato, buffalo mozzarella, grana padano cheese,
Vesuvian “pignolo rosso” tomato, oregano,
extra virgin olive oil



BELLA ‘MBRIANA 15 €

Tomato, fior di latte mozzarella, arugula, buffalo mozzarella fillets,
prosciutto



VEGETARIANA 12 €

Tomato, courgettes, friarielli, aubergines, bell peppers,
fior di latte mozzarella



RAGÙ NAPOLETANO 15 €

Neapolitan ragù, meat strips, fior di latte mozzarella,
grana padano cheese, basil, extra virgin olive oil



C’A POLPETTA 10 €

Tomato, fior di latte mozzarella, basil, grana padano cheese,
meatballs, cheese cream



LE SORELLE

WHITE PIZZA

PATANELLA E SALSICCIA 12 €

Fior di latte mozzarella, grana padano cheese, pork sausage, roasted potatoes, basil, extra virgin olive oil



4 CASU 14 €

12 month aged pecorino cheese, casizolu cheese, fior di latte mozzarella, ovinsard cheese, basil, extra virgin olive oil



SALSICCIA, FRIARIELLI E PROVOLA 14 €

Fior di latte mozzarella, pork sausage, friarielli, smoked provola cheese



ME PIACE 16 €

Porchetta, smoked provola, roasted potatoes



ALLA GENOVESE 15 €

Neapolitan ragù, meat bites, grana padano cheese, buffalo mozzarella, basil, extra virgin olive oil



‘A SFIZIOSA 14 €

Beef carpaccio, truffle cream, lemon zest, buffalo mozzarella strips



PISTADELLA 15 €

Fior di latte mozzarella, Modena mortadella, pistacchio pesto, chopped pistacchio



FRUTTI DEL VESUVIO 12 €

Fior di latte mozzarella, Vesuvian sautéed yellow and red pignolo tomatoes, grana padano cheese, basil, extra virgin olive oil



FRIED

FRIED PIZZA

CICCIOLI E RICOTTA 12 €

Pasteurized ricotta, Neapolitan crunchy lard bits,
fior di latte mozzarella, grana padano cheese, tomato,
basil, extra virgin olive oil



VENEZIA 12 €

Pasteurized ricotta, ham, Champignon mushrooms, tomato



FRIED AND BAKED

MONTANARA CLASSICA 10 €

Tomato, pecorino cheese, basil



MONTANARA CA' PUMMARURELL 12 €

Vesuvian red datterino tomato sauce, buffalo mozzarella,
extra virgin olive oil



SALADS

GREEN SALAD 4 €

MIXED SALAD 6 €

FRIED

FRENCH FRIES 5 €



DESSERTS

SEADA WITH HONEY 6 €

TIRAMISÙ 6 €

BABÀ 6 €

SFOGLIATELLA 6 €

DELIZIA AL LIMONE 6 €

BABÀ-MISÙ 6 €

DRINKS

COCKTAILS

APEROL SPRITZ	8 €
CAMPARI SPRITZ	8 €
NEGRONI	8 €
NEGRONI SBAGLIATO	8 €
GIN TONIC	10 €

WINES

SPARKLING WINES

PROSECCO DI VALDOBBIADENE	16 €
OSCARÌ - SELLA & MOSCA	22 €
DOC Alghero Torbato Brut metodo classico	
AKENTA - SANTA MARIA LA PALMA	22 €
Extra Dry DOC Vermetino di Sardegna	
AKENTA ROSÉ - SANTA MARIA LA PALMA	22 €
Cagnulari IGT	

WHITE WINES

VIDEVI CANTINA PODERI PARPINELLO 16 €
Vermentino

YOS CANTINA RIGATTERI 18 €
Vermentino

BALARÌ CANTINA MONTI 25 €
DOCG Vermentino di Gallura

PETRIZZA TENUTA MASONE MANNU 30 €
DOCG Vermentino di Gallura

ROSÉ WINES

ROSATO CANTINA RIGATTERI 20 €
Cannonau Rosé

ROSATO SELLA & MOSCA 18 €

RED WINES

VIDEVI CANTINA PODERI PARPINELLO 16 €
DOC Cannonau di Sardegna

SINZERU CANTINA CHESSA 25 €
IGT Cagnulari

CARDANERA CANTINA ARGIOLAS 28 €
DOC Carignano del Sulcis

SIRBONE CANTINA RIGATTERI 22 €
IGT Cannonau e Cagnulari

BEERS

DRAFT CRAFT BEERS

BAM Birra Artigianale Mogorese

Pils Dry Hoping beer, low fermentation
with light malts and cereal flakes, 4,5 %

GLASS 0, 20 CL	3 €
GLASS 0, 40 CL	6 €
JUG 1 L	15 €

CRAFTS BEERS

DOLMEN ALE BOTTLE 0, 50 CL	9 €
DOLMEN BLANCHE BOTTLE 0, 50 CL	9 €
DOLMEN IPA BOTTLE 0, 50 CL	9 €

CLASSIC BEERS

ICHNUSA	3.50 €
33 cl.	
ICHNUSA NON FILTRATA	4 €
33 cl.	
ICHNUSA RADER AL LIMONE	4 €
33 cl.	

SOFT DRINKS

ACQUA SMERALDINA	2.50 €
Still water	
ACQUA SAN MARTINO	2.50 €
Sparkling water	
COCA COLA	3 €
FANTA	3 €
SPRITE	3 €
LEMON SODA	3 €
COCKTAIL SAN PELLEGRINO	4.50 €
THÉ PESCA	3 €
THÉ LIMONE	3 €

CAFFETTERIA

CAFFÈ	1.50 €
CAFFÈ MACCHIATO	2 €
CAPPUCCINO	3 €
GINSENG	2.50 €

LIQUERS

LIMONCELLO	4 €
MIRTO	4 €
MONTENEGRO	5 €
AMARO DEL CAPO	4 €
MELONCELLO	4 €
GRAPPA BARRICATA	4 €
GRAPPA BIANCA	4 €