

HOUSE APERITIF - VERNACCIA DI ORISTANO (dry Sardinian aperitif)	6.50
PROSECCO BELLINI (Prosecco with white peach nectar)	9.50

ZUPPA DI PEPERONI E RICOTTA sweet red pepper soup with grated Sardinian salted ricotta cheese *V	10.50
INSALATA DI PECORINO, MELE E NOCI mâche, Pecorino, walnuts, apples, tomatoes & a honey dressing	13.50
UOVO IN CAMICIA, SPINACI E TARTUFO breaded poached egg, spinach, black truffle & Parmesan shavings	16.00
BUFALA CON PROSCIUTTO SARDO buffalo mozzarella cheese wrapped with Sardinian ham	15.50
CALAMARI ALLA CATALANA calamari, prawns, tomatoes and celery in a lemon & oil dressing	15.50
CARPACCIO DI GAMBERI ROSSI thin raw slices of Mediterranean red prawns with lemon, oil & myrtle salt	17.00
POLPO ALLA DIAVOLA spicy Sardinian octopus stew with toasted crostini	14.00
CARPACCIO DI MANZO raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	16.00/23.00

TAGLIATELLE CON ZUCCHINE E TARTUFO fresh tagliatelle sautéed with courgettes and black truffles	15.50/19.00
AGNOLOTTI CON GORGONZOLA E NOCI fresh pasta filled with gorgonzola & potato with radicchio & walnuts	15.00/18.50
PACCHERI CON NDUJA E BURRATA large tubular pasta with fresh tomatoes, burrata & spicy pork salumi	15.50/18.50
FETTUCCINE CON GALLINELLA fresh fettuccine sautéed with gurnard, fresh tomatoes, garlic & chilli	17.00/20.00
SPAGHETTI ALLA BOTTARGA spaghetti with Sardinian grated grey mullet roe	16.50/20.00
LINGUINE AL GRANCHIO linguine with fresh sautéed crab meat, garlic, chilli and parsley	16.50/20.00
FREGOLA ALL'ASTICE Sardinian couscous with fresh lobster, cherry tomatoes, garlic & chilli	22.50

Gluten-free pasta also available

PAILLARDE DI POLLO ALLE ERBE chargrilled chicken escalope with roast potatoes and a green salad	23.00
QUAGLIE AL FORNO AL VINO ROSSO roast quails sautéed with red wine sauce and deep fried courgettes	26.00
ANIMELLE DI VITELLO chargrilled veal sweetbreads served with green beans sautéed with ham	29.00
SOTTOPANCIA DI MANZO chargrilled sliced beef skirt with sweet red peppers, capers and anchovies	29.00
FILETTO DI AGNELLO CON MELANZANE roast medallions of best end lamb with oven roasted aubergine	27.00
FILETTO DI ORATA IN CROSTA baked sea bream fillet with saffron and a layer of thinly sliced potatoes	23.00
TRANCIO DI ROMBO AL FORNO oven roasted turbot with green beans sautéed with tomatoes & garlic	31.00
TAGLIATA DI TONNO seared yellow fin tuna with chargrilled King Oyster mushrooms and a tomato fricassee	28.00

Deep-fried courgettes *VG	6.50	Green beans *VG	6.00
Sautéed fresh spinach *VG	6.00	Sautéed chilli broccoli *VG	6.00
Roast potatoes *VG	5.50	Baked aubergine slices *VG	7.00
Green salad *VG	5.50	Rocket salad *VG	7.00
Homemade chips *VG	5.00	Chargrilled fresh King Oyster mushrooms *VG	6.50

***V Vegetarian ---- *VG Vegan**

Information concerning the ingredients of dishes and any allergen content is available on request

We cannot guarantee that dishes are 100% allergen free owing to possible cross-contamination

****Following the code of best practice, service charge & all tips are shared among the staff****