

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

ZUPPA DI POMODORI AL FORNO roast tomato soup *VG	11.00
INSALATA DI PECORINO, MELE E NOCI mâche, Pecorino, walnuts, apples, tomatoes & a honey dressing	15.00
MELANZANE CON RICOTTA chargrilled, marinated, sliced aubergine with fresh ricotta, tomatoes & rocket *V	14.50
BUFALA CON PROSCIUTTO SARDO buffalo mozzarella cheese wrapped with Sardinian ham	17.00
CALAMARI ALLA GRIGLIA CON POMODORINI chargrilled whole squid with diced, marinated tomatoes	17.00
CARPACCIO DI TONNO raw slices of tuna with lemon, olive oil & chopped chives	17.00
INSALATA DI GRANCHIO white crab meat on a bed of shredded radicchio & celery with a spicy dressing	18.50
CARPACCIO DI MANZO raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	17.00/23.00

ORECCHIETTE CON POMODORI SECCHI pasta 'ears' with sun-dried tomato sauce, dry salted ricotta, chilli*V	15.00/18.00
AGNOLOTTI CON GORGONZOLA E NOCI fresh pasta filled with Gorgonzola & walnuts sautéed with radicchio	17.00/20.00
TROFIE CON VONGOLE E BOTTARGA handmade trofie pasta sautéed with clams, grey mullet roe and chilli	18.00/21.00
PAPPARDELLE CON SALSICCIA fresh pasta ribbons sautéed with sausage and wild mushroom ragù	16.00/19.00
SPAGHETTI ALLA BOTTARGA spaghetti with Sardinian grated grey mullet roe	19.00/22.00
LINGUINE AL GRANCHIO linguine with fresh sautéed crab meat, garlic, chilli and parsley	19.00/22.00
RISOTTO GIALLO CON ZUCCHINE courgette and saffron risotto with Parmesan cheese	20.50

Gluten-free pasta also available

PAILLARDE DI VITELLO CON SPINACI chargrilled veal escalope served with sautéed spinach	28.00
PICCIONE AL CANNONAU roast pigeon cooked in Cannonau wine served with Sardinian fregola	30.50
ANIMELLE DI VITELLO chargrilled veal sweetbreads served with green beans sautéed with ham	30.00
BISTECCA DI MANZO CON L'OSSO AI FERRI chargrilled T-bone steak served with homemade chips	34.00
FILETTO DI AGNELLO CON MELANZANE roast medallions of best end lamb with oven roasted aubergine	33.00
TRANCIO DI ROMBO AL FORNO oven roasted turbot served with rainbow chard	33.00
STUFATO DI POLPO E FAGIOLI octopus, borlotti bean & pancetta stew	17.00/25.00
TRANCIO DI TONNO ALLA GRIGLIA chargrilled yellowfin tuna with rocket and tomato salad	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	Rainbow chard sautéed with garlic *VG	6.50

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

FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about ingredients in your meal, when making your order

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