

— *Ristorante* —
I GINEPRI
MUSIC | FOOD | FUN

Menu

Open every day | 12.30 pm to 3 pm

Viale dei Ginepri, 3 – Villasimius (SU) | T. +39 070/79791

To start with...

APPETIZERS

Burrata cheese, Cantabrian anchovy, black olive powder and bell pepper gel €22  

Cured ham "Culatello di Zibello" and compressed rock melon €22

Tuna tartare, buffalo mozzarella cheese cream with coconut, mango spheres €20  

Fassona beef tartare, Parmesan cheese cream and cured egg yolk €22  

Stew mussels and clams with homemade bread crouton €18  

Barley salad with marinated vegetables and tofu €15 

Oysters (6 pcs) According to the market price 

Canadian Lobster "Catalan style" According to the market price 

Spiny lobster "Catalan style" According to the market price 

Fresh regional produce

SALADS

Mixed salad €12
(Romaine lettuce, tomato, carrot, corn, fennel, cucumber)

Barley salad with octopus, olives, cherry tomato and feta cheese €18   



Pasta & Dice

1ST COURSES

Penne pasta with three-tomato sauce and basil €15 

Slow cooked fregola pasta with assorted seafood and crustaceans (clams, mussels, octopus, crab, prawn) €24    

Sardinian gnocchi "Malloreddus" with fresh sausage and saffron €17 

Campofilone spaghetti pasta with clams and grey mullet roe €20   

30-yolk Campofilone tagliolini pasta with Canadian lobster According to the market price   

30-yolk Campofilone tagliolini pasta with spiny lobster According to the market price   

CHANGE YOUR PASTA

Gluten free pasta (Pennette, Spaghetti) Suppl. €2

Meat & Fish

2ND COURSES

Carasau-breaded chicken cutlet €18  

Fassona beef burger, salad leaf, cream "cacio e pepe", tomato, caramelized onion, bacon €22 

 Gluten  Crustacean  Egg  Fish  Peanut  Soy  Milk  Defrosted

 Celery  Mustard  Sulphur dioxide  Sesame seeds  Molluscs  Lupin  Nuts

 Radiance


 Serenity

 Energy

 Detox

 Recovery



Mazury beef steak char grilled and sliced, served with rocket salad, Grana Padano flakes and cherry tomato €26 

Deep Fried assorted seafood €24    

Deep fried Calamari rings €22  

Oven roasted eggplant parmigiana with tomato and mozzarella cheese €15

Sea bream (400-600g) | (800-1200g) According to the market price 

Sea bass (400-600g) | (800-1200g) According to the market price 

Tuna According to the market price 

Canadian lobster According to the market price 

Calamari According to the market price 

Spiny lobster According to the market price 

Sea bream or sea bass in a salt crust According to the market price 

Sea bream or sea bass "Livornese style" According to the market price 

————— SIDE DISHES —————

|| French fries €7 

|| Grilled vegetables €7

Spinach with garlic and olive oil €7

 Gluten  Crustacean  Egg  Fish  Peanut  Soy  Milk  Defrosted

 Celery  Mustard  Sulphur dioxide  Sesame seeds  Mollusc  Lupin  Nuts



For the sweet tooth

DESSERT

- || Ice cream by the scoop €3/ball 
- || Packaged ice creams €5 
- || Tartelette aux fruits frais de saison €8 
- || Seadas €7 
(Local deep fried pastry filled with fresh cheese and served with honey)
- || Yogurt and coconut panna cotta €8 
- || Strawberry salad with whipping cream €8 
- || Tiramisù €9 
- || Sliced seasonal fruit €12



Gluten



Crustacean



Egg



Fish



Pecanut



Soy



Milk



Defrosted



Celery



Mustard



Sulphur dioxide



Sesame seeds



Molluscs



Lupin



Nuts



Radiance



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Recovery

PULLMAN TIMI AMA SARDEGNA

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#PullmanTimiAma

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