



## OUR TASTING MENU

### **LAGOON AND SURROUNDINGS** 65

ALBACORE, SEA LETTUCE, GRAPES

PUMPKIN, SMOKED MUSSEL, BLACK PEPPER

RICOTTA CHEESE RAVIOLI, PROWN, VERBENA

AMBERJACK, CAULIFLOWER, RED CABBAGE

CAKE WITH OLIVE OIL, WHITE CHOCOLATE, FENNEL, PEACHES

### **GARDEN IN LAGOON** 55

SEA LETTUCE, FRESH AND PRESERVED VEGETABLE,  
SAPA WINE, LAGOON HERBS

PUMPKIN, PEPPER, OLIVES

RAVIOLINO FILLED WITH RICOTTA CHEESE, CHARD, FIORE SARDO  
CHEESE, SAFFRON

AUBERGINE ON SEAWEED, RED CABBAGE, BLACK PEPPER,  
CANNONAU WINE

CAKE WITH OLIVE OIL, WHITE CHOCOLATE, FENNEL, PEACHES

### **FROM THE SEA** 80

7 COURSES MENU CREATED BY THE CHEF

### **GREENSEA** 70

7 VEGETARIAN COURSES MENU CREATED BY THE CHEF

### **LAGOON AT MIDDAY** 34

Create your own menu.

One starter from the A la Carte menu (does not include Our Specialties)

One main dish from the A la Carte menu (pasta or main course)



## A LA CARTE

### **OUR SPECIALTIES** SHARING FOR 2 PEOPLE

THE TASTE OF SEA AND LAGOON IN 7 BITES 50

### **STARTER**

RAW AMBERJACK, POMPIA, PEPPER SAUCE 17

SMOKED GREY MULLET, FIGS, CASU AXEDU,  
ALMOND, MASTIC TREE OIL 16

AMBERJACK LARD, MARINATED CABBAGE, CUCUMBER 19

### **PASTA**

FELICETTI LINGUINE, ALBACORE RAGÚ, DORGALESE CHEESE,  
CANNONAU  21

TORTELLINO FILLED WITH FISH LIVER, FISH BROTH 22

PACCHERO, AXRIDDA, BLACK PEPPER, SMOKED BACON OF AMBERJACK 21

### **MAIN COURSE**

RED MULLET, ZUCCHINI, TOMATO 25

FISH OF THE DAY, FISH REDUCTION, FIRE COOKED POTATO, SEA FENNEL 28



Chef Partner Claudio Melis  
Resident Chef Francesco Stara