



FRADIS MINORIS
CULTURA E SAPORI DEL MARE
NELLA LAGUNA DI NORA
SARDEGNA

I NOSTRI MENU DEGUSTAZIONE

LAGUNA E DINTORNI

100

OYSTER, GRAPE, GOLDEN SAMPHIRE

SEA BASS, SCHISCIONERA

BLACK RUFF, VERNACCIA, ONION

LINGUINA, LIVERS, AXRIDDA

SHEEP MILK, SEA CARAMEL

ORTO IN LAGUNA

100

BEETROOT, PRICKLY PEAR, RENNET

ONION, POTATO, CAROB

AUBERGINE, CHILI PEPPER, GIOIELLO RICE

CULURGIONES, FIORE SARDO, CANNONAU

CASU AXEDU, PEAR, HONEY

VERDE-MARE

130

THE BLEND OF VEGETARIAN AND SEA WORLD IN 8 COURSES CREATED BY THE CHEF

WINE PAIRING

8 GLASSES

90

5 GLASSES

60