



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

## *LAGUNA ORE DODICI*

65

A CUISINE THAT IS CONSTANTLY EVOLVING DAY BY DAY.

IT EVOLVES, ADAPTING AND SHOWCASING THE PRODUCE GIVEN BY THE SEA AND THE LAND

DAILY 3 COURSES MENU CREATED BY THE CHEF

(only Thursday to Saturday at lunch)

## *LAGUNA IN AUTUNNO*

100

OYSTER, POMEGRANATE, GOLDEN SAMPHIRE

MAHI-MAHI, SCHISCIONERA

SEA BREAM, VERNACCIA, PUMPKIN

CULURGIONES, OCTOPUS, BLACK PEPPER

SHEEP MILK, SEA CARAMEL

## *DA-MARE*

120

7 COURSE SEA FOOD MENU CREATED BY THE CHEF

VEGETARIAN AND VEGAN MENU AVAILABLE UPON REQUEST

## *WINE PAIRING*

7 GLASSES

80

5 GLASSES

60