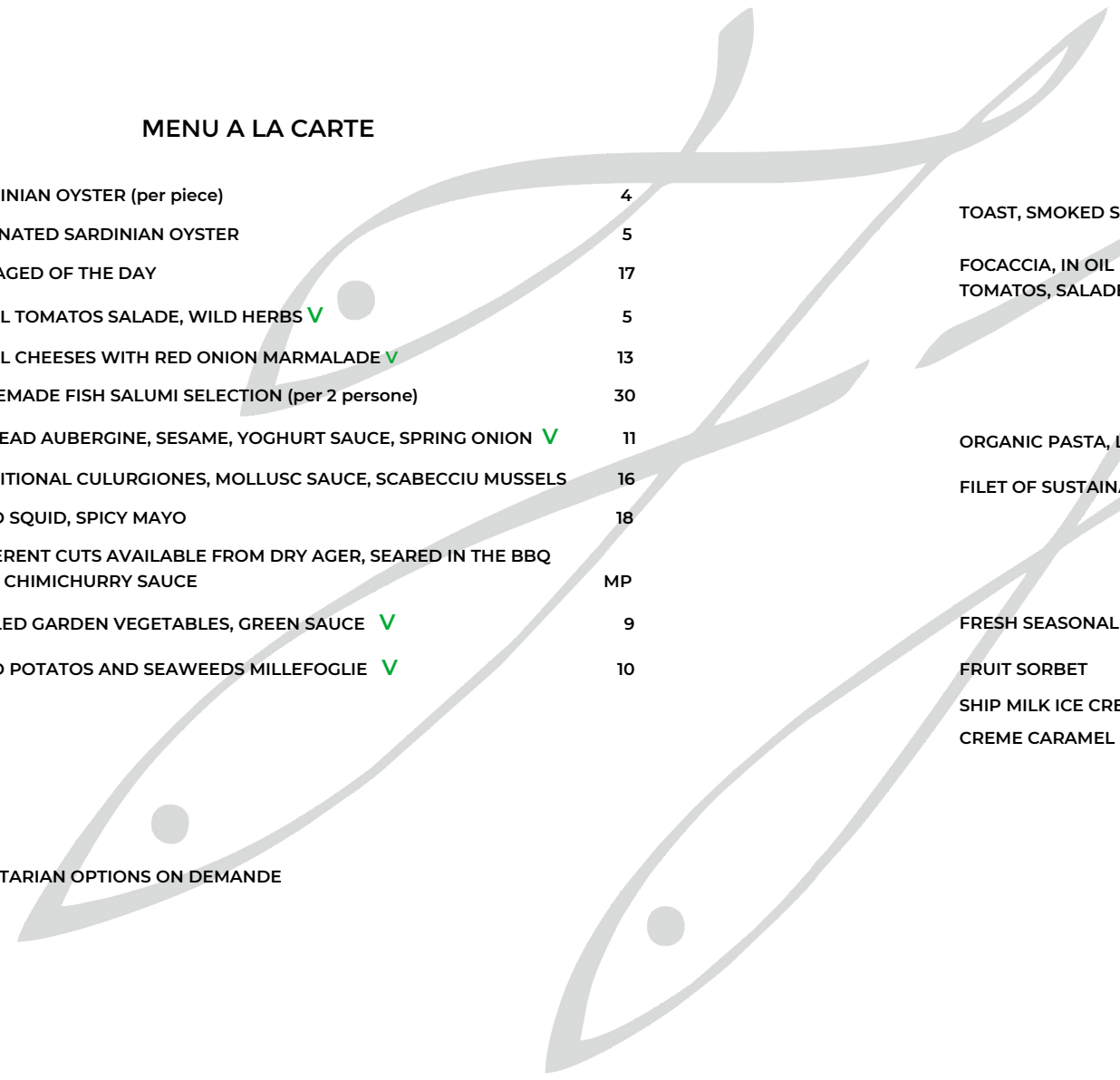


MENU A LA CARTE



SARDINIAN OYSTER (per piece)	4
MARINATED SARDINIAN OYSTER	5
DRY AGED OF THE DAY	17
LOCAL TOMATOS SALADE, WILD HERBS ✓	5
LOCAL CHEESES WITH RED ONION MARMALADE ✓	13
HOMEMADE FISH SALUMI SELECTION (per 2 persone)	30
ROSTEAD AUBERGINE, SESAME, YOGHURT SAUCE, SPRING ONION ✓	11
TRADITIONAL CULURGIONES, MOLLUSC SAUCE, SCABECCIU MUSSELS	16
FRIED SQUID, SPICY MAYO	18
DIFFERENT CUTS AVAILABLE FROM DRY AGER, SEARED IN THE BBQ WITH CHIMICHURRY SAUCE	MP
GRILLED GARDEN VEGETABLES, GREEN SAUCE ✓	9
FRIED POTATOS AND SEAWEEEDS MILLEFOGLIE ✓	10

VEGETARIAN OPTIONS ON DEMANDE

TAKE AWAY

TOAST, SMOKED SPEARFISH, DOLCE SARDO	8
FOCACCIA, IN OIL LITTLE TUNNY, BBQ VEGETABLES, CASU AXEDU, TOMATOS, SALADE, HERBS MAYO	14

KIDS MENU

ORGANIC PASTA, LOCAL TOMATO, BASIL ✓	12
FILET OF SUSTAINABLE FISH, POTATOS	15

DOLCI

FRESH SEASONAL FRUIT	5
FRUIT SORBET	6
SHIP MILK ICE CREAM	6
CREME CARAMEL MANDARIN GELATINE	7

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ALLERGENI

1 PESCE - 2 MOLLUSCHI - 3 LATTICINI - 4 GLUTINE- 5 FRUTTA A GUSCIO -6 CROSTACEI -
7 ARACHIDI -8 LUPINI - 9 UOVA -10 SOLFITI - 11 SOIA - 12 SESAMO - 13 SENAPE -
14 SEDANO - 15 FAVE - 16 PISELLI