



MENU

SARDINIAN OYSTER (per piece)	4
MARINATED SARDINIAN OYSTER	5
DRY AGED RAW SEA FOOD OF THE DAY	15
HOMEMADE SEA SALUMI AND PRESERVES SELECTION (minimum 2 people)	30
FISH LIVER PATE, RED ONION, TOASTED BREAD	8
ROASTED PUMPKIN, POMEGRANATE, SESAME, YOGHURT, SPRING ONION	13
FISH CROUET, WILD BOAR PANCETTA BY MICHELANGELO SALIS (6 pieces)	16
TRADITIONAL CULURGIONES, MUSHROOM, MUSSELS IN SCABECIU, CRUSTACEAN MAYO, SEA REDUCTION	18
CALAMARATA WITH BLUE CRAB, CHILI, PARSLEY	20
CICCIONEDDOS, SEA CAMPIDANESE SAUCE, SAMARCHESA FIORE SARDO, SEA FENNEL	17
DRY AGED FISH CUTS, CHIMICHURRI SAUCE	MP
FRIED SQUID, CARPIONE MAYO	19
FISH HOT DOG, PICKLED ONION AND CUCUMBER, MUSTARD	14
FRIED POTATO, HOMEMADE KETCHUP	8
CRUNCHY ARTICHOKE, GROUPER TARAMASALATA, MINT	10



DESSERT

GOAT MILK ICE CREAM / AFFOGATO	6/9
CREME CARAMEL, LEMON, SEAWEED	7
SLOW FOOD CHEESE SELECTION, CHUTNEY	12
ANCIENT APPLE STRUDEL, VANILLA CUSTARD CREAM	9