



## 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 CROQUET, SPICY AGLIATA SAUCE (8 pieces)	16
CALAMARATA WITH BLUE CRAB, CHILI, PARSLEY	20
CICCIONEDDOS, SEA CAMPIDANESE SAUCE, SAMARCHESA FIORE SARDO, SEA FENNEL	17
DRY AGED FISH CUTS, CHIMICHURRI SAUCE	MP 6 to 10 per hg
FRIED SQUID, CARPIONE MAYO	19
FRIED POTATO, HOMEMADE KETCHUP	8

COVER CHARGE 3 EUROS  
MORE VEGETARIAN AND VEGAN OPTIONS ON DEMANDE



## 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