



FRADIS LAB

Local oyster, natural o marinated	5/7
In oil anchovies fatte in casa	7
Marinated olive with sea herbs	4
Scabecciu mussels, laurel	5
Sea Cold cuts selection, preserved and cheses (for 2 people) Smoked grey mullet Octopus spicy sausage Dry aged sea bream salami Burridda Cagliari style Home made casu axedu Fiore Sardo Sa Narchesa Pecorino cheese Osilo Pecorino cheese Apple jam	35
Calamarata, cuttlefish ragù datterino tomato, basil	18
Fish skewer	20
Different cuts available from dryager	M.P.
Tomatos of Santa Margherita, red onion, aromatic herbs	10
Roasted belt peppers, garlic, parsley	9
Pickled giardiniera , laurel	7
Menu of the day	45
Lemon creme caramel	8
Fuit sorbet	7

Vegetarian options available