

APERITIVO

Home made in oil anchovies	12
Marinated olives with sea herbs	4
Scabecciu mussels, laurel	6
Fish croquette, saffron mayo (4 pieces)	8

RAW SEAFOOD

Local oyster, natural or marinated	5/7
Tartare of the day	20

SEAFOOD COLD CUTS, PRESERVES

AND CHEESES (2 people)	36
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Smoked with lentisk	
Spicy octopus sausage	
Grouper lard	
Bottarga of our lagoon	
In oil seafood	
Home made roasted ricotta	
Fiore Sardo Sa Marchesa Pecorino cheese (Ark of taste)	
Axrida Pecorino cheese	

PASTA

Organic calamarata, spicy blue crab,	22
Datterino tomato and basil (on lunch only)	

EMBER

Available cuts from our dry ager	P.M.
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FROM THE GARDEN

Tomatos of Santa Margherita, red onion, aromatic herbs	10
Grilled courgette, garlic, parsley	9
Pickled facussa Giardiniera, sea fennel	8
Fried potatos millefoglie, fruit ketchup	11
Aubergine, yoghurt, sesame, spring onion	14

DESSERT

Lemon creme Caramel	8
Fresh fruit sorbet	7
Sheep milk fior di latte ice cream, dulce de leche	7
Compress fruit, mint, lemon	8