



To start

- Wheel of raw prawns from Capo Spartivento citrus and bottarga petals € 26.00
Shelled beef tartare, new salads, crunchy parmesan and Cipriani dressing € 25.00
Desulo raw ham, Orgosolo pecorino cheese with bread airbag and rosemary oil € 24.00
Baked poached clams with erotic chilli and lemon € 20.00
Peppered mussels with garlicky croutons € 17.00

Voglia di pasta

- Bottoni stuffed with sea bass with saffron mussels and caper powder € 20.00
Paccheri pasta with lobster with dried cherry tomato and chilli € 24.00
Culurgiones pasta with mullet Leghorn € 18.00
Maccaroni de puntzu with shelled sausage on pecorino cream € 17.00

Second to none From the charcoal grill

- Entrecote of Prussian beef € 13.00
National heifer steak € 12.00
Sardinian sausage 200 g. € 12.00 per pc.

Catch of the day

- Sea bream-sea bass-turbot € 8.00
Red prawns-scampi – per hectogram € 14.00
Spiny-Lobster and lobster by reservation per hectogram € 15.00
“The dishes are accompanied by grilled vegetables and baked potatoes”

Special pizzas

€ 15.00

- Baby taste (tomato - mozzarella - frankfurters - chips)
Tatto (mozzarella - tomato - stewed pancetta - scamorza)
Udito (tomato - mozzarella - dark onion - tuna - capers - Taggiasca olives)
Smell (tomato - mozzarella - porchetta - gorgonzola)
Vista (buffalo - pesto - escarole)
Palumbalza (cherry tomato- mozzarella- Sardinian luganega- pecorino cheese)

Dessert like few from the cart

€ 10.00