

START WITH

<b>RUSTICI*:</b> Rustici bread dough filled with vegetables and sausages (1,12)*	€ 5
<b>FORMAGGIO:</b> Selection of sardinian cheese served with our jam (7)	€ 5
<b>RICOTTA FRESCA:</b> Sheep ricotta (7)	€ 5
<b>CIPOLLE CARAMELLATE:</b> Caramelized onion with almond flakes, onion sauce and red onion powder (8)	€ 8
<b>VERDURE IN PASTELLA:</b> Batter vegetables (1,3)	€ 7
<b>UOVA AL FORNO:</b> Baked eggs with vegetabels or bacon (3)	€ 5
<b>TAZZERI:</b> Cured meat seletion with: salami, ham, bacon and olives (12)	€ 10
<b>TAZZERI MANNU:</b> Cured meat seletion with: salami, ham, bacon and olives, cream cheese, sardinian cheese, onion jam, honey and rustici (minimum 2 people) (1,7,12)	€ 25 pp

PASTA

<b>CICCIONEDDOS SEMPLICI*:</b> Typical sardinian pasta with simple red sauce and cheese or olive oil or butter (1,7)	€ 10
<b>CICCIONEDDOS*:</b> Typical sardinian pasta with ragout, parsley oil and crumble of sardinian pecorino (1,7)	€ 13
<b>TAZZOLAS*:</b> Egg pasta with ragout, parsley oil and crumble of sardinian pecorino or with simple red sauce and cheese(1,3,7)	€ 14
<b>MARIPOSAS*:</b> Crepes filled with lemony, mint creamy ricotta and potatoes served with seasonable vegetables or ragout (1,3,7)	€ 15
<b>BUTTIOS*:</b> Pasta filled with ricotta, potatoes and mint served with cheese fondue, crumble of sardinian pecorino or tomatoes sauce and pecorino cheese(1,3,7)	€ 15

MAIN COURSE

<b>PORCETTO ARROSTO e PATATE AL PROFUMO DI ROSMARINO</b> Typical sardinia roasted pig served with roasted potatoes (minimum 4 people available on reservation)	€ 20 pp
<b>AGNELLO IGP BRASATO</b> Oven backed braised sardinian lamb with seasonal vegetables and fennel with mixed leaf salad on the side	€ 17
<b>SPEZZATINO:</b> Stew of sheep or goat with potatoes, seasonal vegetables and hint of wild fennel	€ 18

SIDES

<b>PATATE AL FORNO</b> Roast potatoes with rosemary	€ 7
<b>VERDURE GRIGLIATE</b> Mixed grilled vegetables	€ 7
<b>PINZIMONIO</b> Fresh seasonal vegetables	€ 5
<b>INSALATA</b> Mixed salad with fruit and nuts (8)	€ 8

<b>BABY MENU (from 3 to 10 years old)</b> tipical sardinian pasta, pork breded cutlet and roast potatoes (1,3)*	€ 18
--------------------------------------------------------------------------------------------------------------------	------

DESSERT

<b>DOLCI DELLA CASA</b> (1,3,7,8): typical sardinian homemade sweets	€ 6
<b>DOLCE RECREU*</b> (1,3,7): pastry filled with lemony ricotta cheese and honey	€ 7

BIBITE

ACQUA NATURALE O GASATA STILL OR SPARKLING WATER	€ 2
COCA COLA - COCA COLA ZERO - SPRITE 33 cl	€ 3
ARGIOLAS RED WINE SFUSO ½ lt	€ 4
WHITE WINE (vermentino): BLU FROM CANTINA SANTA MARIA LA PALMA	€ 15
WHITE WINE (vermentino): KARMIS FROM CANTINA CONTINI	€ 20
RED WINE (cannonau): ZONA BLU FROM CANTINA DESIA	€ 25
RED WINE (cagnulari): NERO RICAMO FROM CANTINA DESIA	€ 25
WHITE WINE (vermentino): PERLA RARA FROM CANTINA DESIA	€ 22
ICHNUSA NON FILTRATA 50 cl	€ 5
ICHNUSA NON FILTRATA 33 cl	€ 3
CAFFE LAVAZZA	
ESPRESSO LAVAZZA	€ 1
DIGESTIVI	
LIQUEURS	€ 3
COVER	€ 2

List of allergenic ingredients used in this place and present annex ii of eu reg. no. 1169/2011 “substances or produtes causing allergies or intolerances”

1. cereals containing gluten, namely: wheat (such as spelt and khorasan wheat), rye,barley, oats or their hybridised strains, and products thereof

2. crustaceans and products thereof

3. eggs and products thereof

4. fish and products thereof

5. peanuts and products thereof

6. soybeans and products thereof

7. milk and products thereof (including lactose)
8. nuts namely: almondshazelnuts, walnutsca-shews, pecan nuts,brazil nuts, pistachionuts, macadamia or queensland nuts, and products thereof

9. celery and products thereof

10. mustard and products thereof

11. sesame seeds and products thereof

12.sulphur dioxide and sulphites

13.lupin and products thereof

14.molluscs and products thereof

You will find in the menu the allergenic ingredients listed above with the corresponding identification number.  
In absence of fresh product, foods marked with \* may be frozen.