



Starters

POACHED EGG, TRUFFLE POTATO, AND PECORINO CHEESE FONDUE

(3, 7)....€ 14

BEEF CARPACCIO, CORN MAYONNAISE, SMOKED SHEEP RICOTTA (RICOTTA MUSTIA)
AND TOASTED HAZELNUTS

(3, 7, 8)....€ 18

*To ensure freshness, some ingredients may be frozen at the source or blast-chilled on site.
For more information, our staff is at your disposal.*



First courses

“CARNAROLI” RISOTTO WITH PECORINO CHEESE, BLACK PEPPER,
LIME AND RAW RED PRAWN TARTARE

(7,14)....€ 20

MEZZI PACCHERI FROM PASTIFICIO CARMIANO
WITH AMATRICIANA SAUCE AND PECORINO SHAVINGS

(1,7)....€ 18

MALLOREDDUS WITH SAUSAGE, CARDONCELLI MUSHROOMS
AND PECORINO CHEESE FONDUE

(1, 7)...€ 16

POTATO GNOCCHI WITH SPRING ONION CREAM, ZUCCHINI FLOWERS,
ASPARAGUS AND CRUNCHY CRUSCO PEPPER

(1, 3, 7).....€ 15

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Main courses

CRISPY AND LIGHT FRIED CALAMARI AND SHRIMP

(1, 2, 5, 14).....€ 22

DUCK BREAST WITH SAUTÉED SPINACH

AND ORANGE SAUCE

(7)...€ 20

GRILLED FREE-RANGE CHICKEN BREAST, SALAD,

CRISPY BACON AND CAESAR DRESSING

(3, 7)...€ 20

AMBERJACK FILET, WITH ITS OWN COOKING JUICES

AND SAUTÉED VEGETABLES

(4, 9)...€ 22

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Our meats

Meat: our passion, our specialty, our pride. It is very important to us to know the origins of the meat we serve and understanding how it was raised and fed. This attention ensures the highest level of quality. That's why we partnered with Poddesu, a company in Cagliari that shares our philosophy. For over 40 years, they have been selecting and importing into Sardinia the world's finest meat, known for its quality and marbling. They choose only the best, **certified meats that meet rigorous standards of quality and safety**. Together, we've expanded our offerings to include some of the best cuts, which we are delighted to present to you.

FREYGAARD

Beef selection that respects animal welfare, sustainable production, and food safety. The cattle are raised on free-range farms primarily located in Finland and Denmark. Their diet is grass-based, and the use of growth hormones is strictly prohibited. Due to these stringent standards, the meat is available in limited quantities, making it truly unique. The main breeds include Friesian, Ayrshire, Angus, and Charolaise.

YOSHI

Poddesu's selection of Scottone includes heifers and cows from prized breeds, particularly from the Masuria region of Poland (Plusky breeding) and purebred Simmental herds in Bavaria, Germany. This meat is well-marbled, offering a perfect blend of tenderness and juiciness with sweet undertones.

KIMI

Poddesu's extra selection, KIMI, is chosen from the best breeds with the highest standards. This meat is among the most marbled, with pronounced connective tissue (fat) that releases rich aromas and vegetal notes during cooking, resulting in an intense flavor and unique tenderness.

SASHI

It is a selection from JN Meat International, another leading meat company. It features free-range cattle with a genetic predisposition for fat infiltration, producing meat similar to Wagyu. The approved breeds for SASHI are Friesian and Ayrshire.

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Our meats

T-BONE SCOTTONA MASURIA
€ 7,50/HG

T-BONE BAVARIAN SIMMENTHAL
€ 7,50/HG

T-BONE BLACK ANGUS 60-DAY DRY-AGED
€ 10/HG

RIB-EYE SCOTTONA MASURIA
€ 7,50/HG

RIB-EYE BAVARIAN SIMMENTHAL
€ 7,50/HG

RIB-EYE BLACK ANGUS 60-DAY DRY-AGED
€ 10/HG

TOMAHAWK SCOTTONA MASURIA
€ 6/HG

SARDINIAN FREE-RANGE COCKEREL
€ 16

SLICED STEAK
€ 22

BEEF TENDERLOIN
€ 30

SLICED ZEBRA STEAK
€ 30

LAMB CHOPS
€ 20

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Side dishes

BAKED POTATOES

€ 6

FRIED POTATOES

€ 6

MIXED SALAD

€ 6

GRILLED VEGETABLES

€ 6

SAUTÉED VEGETABLES

€ 6

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Desserts

SFERAMISÙ
(1, 3, 7).... € 10

“ABSOLUTE” LOCAL LEMON DESSERT
(1, 3, 7).... €12

CRÈME BRÛLÉE WITH RICE MILK, ORANGE AND CARDAMOM
(3).... € 10

SEADAS WITH WILDFLOWER HONEY
(1, 7).... € 10

SEADAS WITH STRAWBERRY TREE HONEY
(1, 7).... € 12



SERVICE
€ 4

WATER
€ 3

SOFT DRINKS
€ 4

COFFEE
€ 1,50

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List of Allergenes (Reg. 1168/2011)

1. CEREALS CONTAINING GLUTEN (e.g., wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof
2. CRUSTACEANS and products thereof.
3. EGGS and products thereof.
4. FISH and products thereof, except:
fish gelatin or isinglass used as a fining agent in beer and wine.
5. PEANUTS and products thereof.
6. SOYBEANS and products thereof.
7. MILK and products thereof, including lactose
8. NUTS e.g., almonds (*Amygdalus communis* L.), hazelnuts (*Corylus avellana*), walnuts (*Juglans regia*), cashews (*Anacardium occidentale*), pecan nuts (*Carya illinoensis*), Brazil nuts (*Bertholletia excelsa*), pistachio nuts (*Pistacia vera*), macadamia nuts (*Macadamia ternifolia*), and products thereof.
9. CELERY and products thereof.
10. MUSTARD and products thereof.
11. SESAME seeds and products thereof.
12. SULPHUR DIOXIDE AND SULPHITES at concentrations of more than 10 mg/kg or 10 mg/litre in terms of the total SO₂.
13. LUPIN and products thereof.
14. MOLLUSCS and products thereof.

ALLERGENS ARE INDICATED ON THE MENU WITH THE REFERENCE NUMBER OR IN THE ALLERGEN REGISTER.

IN-HOUSE PRODUCTION IS OF AN ARTISANAL NATURE AND IT IS THEREFORE NOT POSSIBLE TO GUARANTEE THE TOTAL ABSENCE OF TRACES OF ALLERGENS IN THE FINISHED PRODUCTS, EVEN WHEN THEY ARE NOT INCLUDED IN THE RECIPE. THE STAFF IS AVAILABLE FOR FURTHER INFORMATION.

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