



MENÙ

à la carte



OUR CUISINE

The philosophy of our cuisine has always been rooted in the enhancement of the local territory, through a careful selection of locally sourced, zero-mile products.

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The menu follows the rhythm of the seasons, the natural cycle of the harvest, sustainable fishing in the waters of the gulf, and dairy products from local farms.

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Our recipes reflect tradition, with a contemporary sensibility that enhances the quality of the ingredients without altering their essence.

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Fish and vegetarian cuisine are at the heart of our menu, closely connected to the sea, the territory, and the seasonality of its ingredients.

STARTERS

Raw and cooked

- Red prawn tartare | € 24
red prawn, fruit gel, citronette · 🦐
- Yellowfin tuna tartare | € 24
yellowfin tuna, fruit gel, citronette · 🐟
- Cherry tomato and melon tartare 🌿 | € 20
yellow and red cherry tomatoes, melon, extra virgin olive oil
- Shades of the Sea | € 26
squid, cuttlefish, prawn, fruit gazpacho · 🦑 🦐
- Sautéed mussels scented with Vermentino | € 22
mussels, clams, cherry tomatoes, Vermentino, parsley extra virgin olive oil · 🦑 🍷

FIRST COURSES

Following tradition

- Lorighittas, samphire cream and prawn veil | € 38
pasta, samphire, chopped prawn · 🌿 🦐
- Macarrones de punzu alla carlofortina | € 28
Sardinian pasta, tuna, pine nut pesto · 🌿 🐟
- Linguine with clams and grey mullet bottarga | € 24
pasta, clams, bottarga, cherry tomatoes · 🌿 🦑 🐟
- Ravioli in tomato sauce with pecorino foam 🌿 | € 22
pasta, ricotta, spinach, tomato, pecorino · 🌿 🍷
- Garden vegetable velouté 🌿 | € 20
according to the day's harvest

MAIN COURSES

Live and catch of the bay

- Spiny lobster | €25 per 100 g
Catalan-style or served as a first course · 
- Blue lobster | €22 per 100 g
Catalan-style or served as a first course · 
- Langoustines | €16 per 100 g
grilled or served as a first course · 
- Oyster | €6 each

- Tuna fillet in carasau bread crust | €26
tuna, carasau bread · 
- Twice-cooked octopus tentacles, potato and saffron cream | €26
octopus, potatoes, octopus mayonnaise, saffron · 
- Sea bream, sea bass, red porgy, scorpionfish | €10 per 100 g
according to daily availability · 

SIDE DISHES

From the earth

- Garden vegetables 🌱 | €8
according to the day's harvest

DESSERTS

To end the meal

- Seadas with strawberry tree honey or sugar | €10

pastry, casizolu · 🌾 🍷

- Nougat semifreddo | €10

egg white, sugar, hazelnuts · 🥚 🌰 🍷

- Tiramisù | € 8

ladyfinger biscuit, coffee, mascarpone, eggs, cocoa · 🌾 🍷 🥚

- Selection of Sardinian cheeses | € 20

6-month aged pecorino, casizolu, Dolce Sardo, fruit compotes and home-made honey · 🍷

Cover and service charge | €6

Eggs: 🥚 | Molluscs: 🐚 | Tree nuts: 🌰 | Fish: 🐟 | Sulphites: ⚗️ | Gluten: 🌾 | Crustaceans: 🦞 |
Milk: 🍷

Where necessary, the ingredients on the menu are subjected to heat treatment or blast chilling in order to ensure food quality and safety, in compliance with HACCP procedures and EC Regulation No. 852/2004.