

A' LA CARTE MENU

Appetiser

Gazpacho, summer vegetables and mullet roe	20
Fish tartare and curly escarole	20
Mussels in graten sauce	18
Some cheese	15
Mantis Shrimps warm salad	20

First Course

Pasta, aromatic herbs, black olives, tuna, spices	20
Risotto, mussels, lemon, capers	20
Spaghetti, aubergine sauce, almond, shrimps	20
Bucatini with beef fillet ragu	20

Main Course

Bream (Sarago), aubergine, shellfish sauce, ginger	25
Roasted octopus, toasted carrot, almond, lime	25
Duck female, reduced soy sauce, mix salad	25
Roasted beef fillet	22

Dessert

Creamy hazelnut, cocoa ground, raspberry coulis	10
Salty chocolate sicilian cannolo	10
Mascarpone foam, grilled apricots and cookie	10

cover and backed goods 4

Some serving may be gluten free

The fish we buy fresh, for market reasons and for raw preparations, has undergone a preventive reclamation treatment in accordance with the requirements of Regulation (EC) 853/2004, Annex III Section VII, Chapter 3, letter D point 3. It may also be kept at a temperature of -28° for processing requirements.

Please be advised that the products and dishes prepared and served in this establishment, as well as the drinks, may contain ingredients or adjuvants that are considered allergens (list of ingredients or adjuvants considered allergens used in this establishment and listed in Annex II - "Substances or products causing allergies or intolerances" EC Reg. 1169/20 5 1):

1. Cereals containing gluten and products thereof (wheat, rye, barley, oats, spelt and kamut) 2. Crustaceans and products thereof 3. Eggs and products thereof 4. Fish and fish products 5. Peanuts and products thereof 6. Soybeans and products thereof 7. Milk and milk products (including lactose) 8. Nuts (almonds, hazelnuts, walnuts, cashews, pecans, Brazil nuts, pistachios and macadamia nuts) 9. Celery and celery products 10. Mustard and mustard products 11. Sesame seeds and seed products 12. Sulphur dioxide and sulphites in concentrations above 10mg/kg 13. Lupins and products thereof 14. Molluscs and products thereof

Information about the presence of substances or products that cause allergies or intolerances is available from the staff on duty.

TASTING MENU

3 SURPRISE COURSES 38

The dishes are at the Chef's discretion

SUMMER 2023 58

Tuna "watermelon" carpaccio, tuna roe, sea salad
Mussels in graten sauce
Pasta, aromatic herbs, black olives, tuna, spices
Swordfish, sweet pepper, lime sauce
Salty chocolate sicilian cannolo

RAW RAW 63

Fish carpaccio, almond, lemon
Mantis shrimp, radicchio and bitter-sweet onion
Prawns, pistachio, carrot
White Tuna, mustard, salad

Tasting menu are cooked for the entire table.
A' la carte menu is not available for more than 4 persons.
Thanks for your cooperation.

DRINKS

Refined and micro-filtered water. Natural and Sparkling	2
Wine by glass	6/15
Caffe CAGLIARI, single origin PURE INDIA 100% Kaapi Royal	3