
Starters from the Land

Selection of cured meats and cheeses served with our homemade jams (1,2,4,9)	16
Three mini burgers with australian wagyu beef, lettuce, tomato, red wine braised onion and truffled parmesan cream (1,2,3,4)	16
French style beef tartare with mustard, capers, egg yolk and crispy bread tuile (1,3,9)	17
Zucchini blossoms au gratin filled with mortadella and Dolce Sardo cheese (1,2,4)	14

Starters from the Sea

Scottish salmon tartare with stracciatella cheese, strawberries and basil flavoured olive oil (2,6)	15
Tuna tartare on mango coulis with avocado, lime and pickled red onion (6)	15
Octopus salad with peach, rocket and shaved parmesan cheese (2,5)	15
Cuttlefish salad with potatoes, olives, pickled onions and sundried tomatoes bread crumbs (1,5,12)	14

Pasta from the Land (Our pastas are lovingly made by hand)

Tonnarelli carbonara with egg, guanciale and parmesan cheese (1,2,3,4)	11
Tonnarelli cacio e pepe with black pepper and pecorino romano cheese (1,2,3,4)	11
Potato and brie culurgiones with truffled butter sauce, parmesan cheese and porcini mushrooms (1,2,4)	15
Pappardelle with rooster ragout, saffron, Casizolu cheese fondue and crispy potato skins (1,2,3,4)	16

Pasta from the Sea (Our pastas are lovingly made by hand)

Black ink culurgiones filled with lemon stracciatella cheese served with yellow cherry tomato cream, raw red king prawns and prawn bisque (1,2,4,6,10)	15
Homemade paccheri, octopus ragout, guanciale, marinated cherry tomatoes, shaved pecorino cheese, mild spicy olive oil (1,2,3,4,5)	15
Saffron tagliolini with claims emulsion, julienne zucchini, tomato and basil concassé and fresh chili pepper (4,10)	17
Malloreddus with basil pesto, potatoes, green beans, tuna tartare and olive flavoured bread crumbs (1,4,6)	14

Main courses from the Land

Sliced irish angus beef on a cannonau wine jus, served with potato and spinach gratin and crispy potato skins (1,4)	26
Slow cooked pork ribs with bbq sauce and oven baked potatoes (4)	19

Main courses from the Sea

Roasted octopus tentacle on smoked aubergine cream (2,5)	21
Tuna tataki with mixed seeds crust on camona tomato chutney and homemade capers and riviera olives patè (6,7)	22
Slow cooked umbrine fish fillet with vegetables caponata and crispy pine nuts (4,6,7,8)	19

Polpette

Seasonal vegballs with parmesan cheese cream (1,2,3)	10
Beef meatballs in a cannonau wine gravy served with roast potatoes (1,2,3,4,8)	13
Salmon fishballs with teriyaki sauce (1,3,6)	12
Veal meatballs served with our homemade chips (1,2,3)	12

The Sides

Homemade chips	4
Roasted potatoes	4
Parmesan mashed potatoes	5

The Salads

Bufalina: lettuce, valerian, cherry tomatoes, Parma ham and buffalo mozzarella (2,4)	13
Pink Poke: steamed rice, salmon tartare, edamame, wakame seaweed, purple cabbage, mango, avocado, shaved almond and teriyaki sauce (1,4,6,11)	15
Gustosa: lettuce, valerian, chicken, bread and guanciale crumbs, shaved pecorino cheese, homemade tuna sauce and avocado (2,3,4,6)	12
Estiva: lettuce, valerian, cucumber, confit tuna, red onion, camona tomatoes, chives flavoured yogurt (2,4,6)	15
Stracciatella: valerian, stracciatella cheese, mixed cherry tomatoes, basil flavoured olive oil, olive flavoured bread crumbs (1,2)	15
