

3 COURSES £45

Sardinian menu

STARTER

MONKFISH CATALANA GFO
Marinated fresh monkfish, tomatoes, red onions and vinaigrette salad.

GAMBERONI VERNACCIA GFO
Argentinian whole prawns flambé vernaccia wine served in a bed of carasau bread

MELANZANA AL FORNO V GFO
Slow cook marinated aubergine, garlic and parsley served with carasau bread.

POLPETTE AGNELLO
Homemade lamb meatballs served with truffle mayo.

SALUMI E FORMAGGI GFO
Tris of Sardinian cured meat and cheeses served with Guttiau bread.

CULURGIONES BURRO E SALVIA V
Handmade Culurgiones filled with pecorino, potatoes and mint served with butter and sage.

MAINS

FREGOLA FRUTTI DI MARE
Homemade fregola pasta served with prawns, squid, mussels and clams in a rich tomatoes and shellfish sauce

MALLOREDDUS AL CINGHIALE GFO
Sardinian homemade pasta served with wild boar ragu and Grananglona cheese

FRITTO MISTO
Deep fried whole prawns, fresh squid rings served with garlic mayonnaise

PORCETTO ARROSTO GFO
Succulent roast suckling pig served with roasted potatoes.

ASTICE AL FORNO GFO £15 SUPPLEMENT
Whole lobster, baked, served with chips and garlic butter

RAVIOLI AL TARTUFO VOA
Tomato dough ravioli filled with mushroom, vegan cheese, garlic, pasley and extra virgin olive oil, served with tru e butter and fresh mushroom

DESSERT

HOMEMADE SEADAS
Hot traditional Sardinian Fritter with melted Fior di Latte cheese and lemon zest, served with a drizzle of honey.

CANNOLO SARDO V
Carasau bread rolled and filled with sweet ricotta chocolate chip served with honey chocolate sauce and summer fruit