

# Sardinian Menu

## STARTER

### POLPO E PATATE

Tender octopus served with potato and dry tomato salad and carasau bread.

### IMPANADAS DI CINGHIALE

Deep fried ravioli stuffed with slow cook wild boar.

### GATTUCCIO IN AGLIATA

Deep-fried dogfish, served with agliata sauce made from garlic and tomato, with toasted bread.

### PANE FRATTAU

Broth-soaked carasau bread, tomato traditional sauce, poached egg and pecorino cheese.

### SALUMI E FORMAGGI

Artisan Sardinian cured meat and cheeses served with carasau bread

### MELANZANA ALLA SARDA

Marinated with garlic, parsley served with tomato and basil.

## MAINS

### CULURGIONES CLASSICO

Handmade Sardinian Pasta filled with pecorino, potatoes and mint served with traditional tomato sauce and pecorino cheese.

### MALLOREDDUS DI MARE

Homemade Sardinian pasta served with prawns, baby squid, baby octopus mussels and bottarga.

### GAMBERONI ALLA GALLURESE

Head-On baked Argentinian prawns, galic, parsley and Vermentino di Gallura Wine

### PORCETTO ARROSTO

Roasted whole suckling pig, roasted rosemary potatoes.

### AGNELLO IN UMIDO

Tender slow-cooked lamb with leek, onion and peas, finished with roast potatoes and carasau soaked in rich lamb broth

### FRITTO MISTO ALLA SARDA

Baby squid, whole prawns, scallops and courgette

## DESSERT

### HANDMADE SEADAS

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

## SPECIAL SARDINIAN GIN

### GINIU 12.50

Sardinian Gin served with our fever three tonic selection. A must-try for gin lovers seeking something truly special..

**45.95 PP**