

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 aggliata 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, garlic, 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