

T a s t i n g M e n u

120

A surprise tasting journey created by our Chef, inspired by the aromas, flavors, and traditions of Sardinia.

Paired with a selection of five local wines, carefully chosen to accompany and enhance each course of the tasting experience.

60

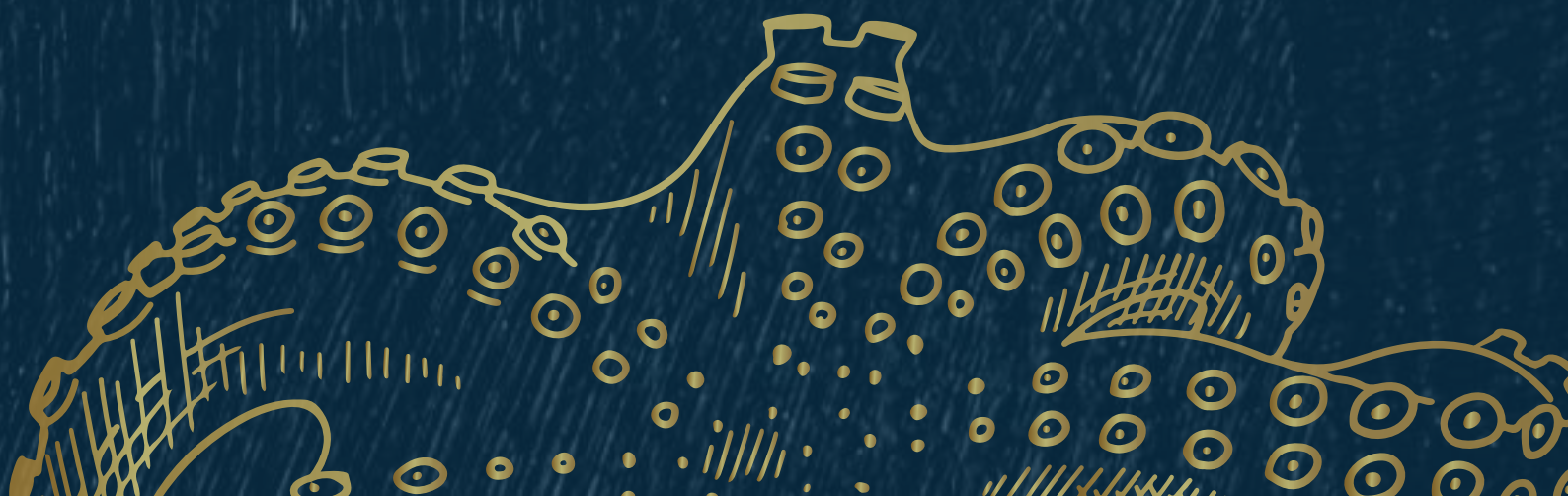
Cover Charge

7

Microfiltered Water

3

* Products marked with (*) have undergone blast chilling to ensure quality and food safety; some semi-finished preparations are made in-house and stored at low temperatures.

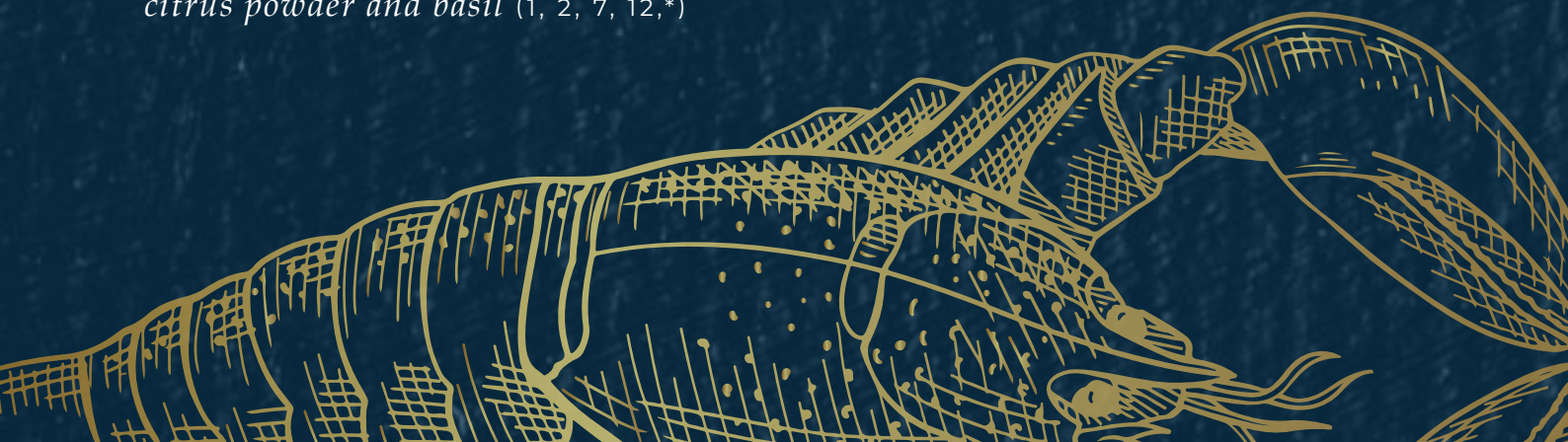


Starters

SEARED TUNA TATAKI*	28
<i>oranges, Camone tomato, and Gallura Vermentino wine sauce (4, 12,*)</i>	
MONKFISH CATALANA*	26
<i>with sweet-and-sour vegetables and sea asparagus (3,*)</i>	
SEA CAROUSEL	45
<i>A selection of Mediterranean raw seafood: red prawn, tuna tartare and amberjack sashimi, topped with 10g of Nepente Selection Oscietra caviar (2, 4,*)</i>	
TOMATO TARTARE	22
<i>marjoram mayonnaise and Cabras bottarga (3, 4, 10)</i>	
REEF OCTOPUS	26
<i>saffron potato mousseline, crispy spinach and Sardinian pecorino cheese (7, 14,*)</i>	

First Courses

FREGOLA	25
<i>with saffron and local raw seafood (1, 2, 3, 14,*)</i>	
TRADITIONAL SARDINIAN CULURGIONES	28
<i>with pecorino cheese and truffle (1, 7,*)</i>	
SPAGHETTI PASTIFICI MARTELLI	32
<i>Venus clams with their emulsion and Cabras bottarga (1, 4, 14,*)</i>	
GRAGNANO FUSILLONI	35
<i>garlic, olive oil and chili pepper, sea urchins and carasau bread crumble (1,*)</i>	
LORIGHITTAS	28
<i>brown butter, flame-seared pink shrimp, citrus powder and basil (1, 2, 7, 12,*)</i>	



Main Courses

HERB-CRUSTED BEEF FILLET <i>with Gallura Vermentino sauce and roasted baby potatoes</i> (9, 12,*)	38
CHARGRILLED MEAGRE FILLET <i>sautéed escarole and beurre blanc sauce</i> (4, 7, 12,*)	32
TUNA MILANESE <i>double-breaded tuna, crunchy vegetables, wild fennel gremolata and lime mayonnaise</i> (1, 3, 4,*)	35
ROAST SUCKLING PIG <i>baby potatoes and Oliena jus</i> (9, 12,*)	40
MARKET CATCH <i>island-style with seasonal side dishes</i> (4, 12) <i>or baked in a salt crust with seasonal side dishes</i> (4)	120/kg

Dessert

DAY'S GELATI & SORBETS (1, 3, 5, 6, 7, 8, 9, 10, 11, 12,*)	8
ARTISAN SEADAS <i>with blackberry honey and orange zest</i> (1, 7,*)	12
DECONSTRUCTED TIRAMISÙ <i>with traditional Sardinian savoiardi biscuits</i> (1, 7,*)	12
CRISPY PUFF PASTRY <i>cooked and fresh figs, vanilla Chantilly cream and myrtle leaves</i> (1, 7,*)	12

