

Today we offer

Sea Bass tartare, Atzara's lugumes and sea fennel

Apple cream, Grey Mullet and almonds

Sheep's ricotta and orange culurgiones
on spinach cream, pepper and Mussels

Homemade Malloreddus pasta
with Nora Lagoon's Bottarga and prickly pears

Grey Mullet, vernaccia wine and cardoons

Pears with anise, zabaglione with rosemary
and chocolate crumbles

Tasting menù euro 45,00
Drinks not included

or choose from

Daily catch carpaccio, seasonal fruit and carasau bread	20,00
Nora Lagoon's Bottarga tasting	20,00
Marinated egg, cauliflower cream and seasonal vegetables	16,00
Homemade gnocchi, Mussels and sea fennel emulsion	19,00
Homemade fregola with Mussels and Rockfish	19,00
Homemade fregola with biancospino goat cheese and saffron	17,00
Daily catch grilled fillet, bread with fennel sheep's milk ricotta cheese croquette with citric herbs	20,00
Scorpion Fish, olive on spicy sauce	21,00
Grilled Bidui Casizolu cow cheese, seasonal vegetables tartelette and salad	16,00
Sardinian cheese selection with homemade chutney	18,00
Selection of homemade dessert from the list	7,00