



À LA CARTE LUNCH MENU'

STARTERS

Marinated sardines in pomegranate vinegar with ginger onion compote and agretti <i>(fish, sulphites)</i>	€ 19,00
Mustela, pears and pecorino with salad, asparagus and balsamic reduction <i>(milk and derivatives, sulphites)</i>	€ 18,00

FIRST COURSES

Tagliolini with celery and bottarga <i>(fish, sulphites, celery, glutene, gg)</i>	€ 22,00
Culurgiones ogliastrino potatoes, mint and pecorino with tomato and basil <i>(gluten, milk and derivatives, egg)</i>	€ 22,00

MAIN COURSES

Sliced beef with catalogna and Gran Campidano <i>(milk and derivatives)</i>	€ 28,00
Burrata, peach, walnut and spinach, coriander, basil and ponzu sauce, with croutons and homemade bread <i>(gluten, milk and derivatives, sulphites)</i>	€ 20,00
Croaker Fish with potatoes, liquorice and radicchio <i>(fish, nuts, sulphites)</i>	€ 28,00

SALADS

Mixed salad of the day <i>(allergens may vary depending on the salad of the day)</i>	€ 13,00
Chicken ceasar salad <i>(gluten)</i>	€ 20,00
Shrimps ceasar salad <i>(gluten, shellfish)</i>	€ 20,00

SANDWICHES

Baked eggplant homemade focaccia, burrata, tomato and basil <i>(gluten, milk and derivatives)</i>	€ 15,00
Homemade sandwich with aromatic herb sauce, sheep burger, mixed salad and casizolu <i>(gluten, sulphites, nuts, milk and derivatives)</i>	€ 16,00

DESSERT

Creamy chocolate with pears, hazelnuts and caramel <i>(milk and derivatives, eggs)</i>	€ 12,00
Crème brûlée scented with lavender from our gardens <i>(milk and derivatives, eggs)</i>	€ 12,00

SERVICE CHARGE	€ 3,00
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