

Summer Sunday Menu

A La Carte'

Marinated olives £4.5

Faine', homemade chickpeas soft flatbread £4.5

Sourdough bread and homemade organic butter £4.5

Frittelle di cicoria e bietola (3 fritters per portion) £4.5

Homemade chicory & Swiss chard fritters, garlic, fresh pecorino cheese, eggs

Insalata di pomodori £8.5

Heritage tomatoes salad, red onion, vinegar, extra virgin olive oil, sourdough bread

Melanzane alla Bore £9.5

Slowly cooked aubergine, garlic, tomatoes, extra virgin olive oil

Polpetti alla Diavola £13.5

Baby octopus, chili, tomato sauce, extra virgin olive oil

Insalata di polpo e patate £13.5

Octopus Salad, potatoes, garlic, extra virgin olive oil

Gamberoni grigliati £12.5

Grilled King prawns, garlic, chili, butter

Sardine Grigliate all'aceto £10

Grilled Sardines marinated in vinegar, garlic, extra virgin olive oil

Trancio di tonno alla Carlofortina £29

Fresh local tuna steak fillet, homemade basil pesto, tomatoes, asparagus

Pesce alla Vernaccia £26

Subject to availability

Fresh local fish of the day, vernaccia wine sauce, olives, capers, tomatoes, veg

Tagliolini al sugo di granchio £24

Fresh homemade tagliolini egg pasta, fresh local crab, onions, tomato sauce.

Agnello al limone £24

Local grass-fed lamb chops, lemon sauce, fresh chips, mixed veg, bread

Pollo grigliato £21

Grilled local free-range chicken, fresh chips, mixed veg, bread

Porceddu £35

Traditional Sardinian Suckling Pig, Mixed Veg

*Minimum 3 days pre-order