

A La Carte' Menu

Ancient Sardinian Recipes

Sourdough bread £3

Marinated olives £4.5

Sourdough bread and extra virgin olive oil with parsley £5.5

Frittelle di Cavolfiore (3 fritters per portion) £6.5

Homemade cauliflower fritters, garlic, fresh pecorino cheese, eggs

Melanzane alla bore £10.5

Slowly cooked aubergine, tomatoes, garlic, celery

Finogheddu aresti £ 12

Grilled fennel, pecorino cheese, bread, butter

Gamberoni Arrosto £13.5

King prawns, garlic, butter

Zuppetta di cozze £10

Mussels, garlic, chili, tomatoes, bread, extra virgin olive oil

Tonno, cipolle, capperi £15

Tuna, onions, cappers.

Baccala' a scabecciu £13

Cod, sweet and sour tomato sauce, onions.

Sardine grigliate £11

Marinated sardines, extra virgin olive oil, lemon, fennel

Fregola alla Catalana £28.9

Sardinian toasted pasta, mix of shell fish of the day, local fresh langoustine

Cavuru e mari e finogheddu £28

Fesh local mackerel, garlic, parlsey, fennel, potatoes

Malloreddus al piscispada £27

Homemade fresh pasta, fresh swordfish, vermentino wine

Tagliolini all'astice e gambero rosso £37

Fresh egg pasta, local fresh lobster tail and red king prawns, available until sold out

Agnello al limone £27

Grass fed local lamb chops, lemon eggs sauce, greens, fried new potatoes

Bistecca marinata £36 approx 14 ounce

Grass fed local beef sirloin steak, marinated. Garlic confit, parsley oil, fresh fried new potatoes, mixed veg,

Tagliatelle alla salsiccia fresca £22

Homemade Fresh egg pasta, homemade Sardinian sausage, fennel, butter sauce, pecorino cheese

Side of rocket salad & pecorino £5--Sides of vegetables or chips £4

Please inform a member of the staff if you have any allergies

A discretionary 12.5% service charge is included