

A La Carte' Menu

Ancient Sardinian Recipes

Sourdough bread £3

Marinated olives £4.5

Casu de Birra, homemade spreadable cheese, onions, Ichnusa beer £6

Faine', homemade chickpeas flatbread £4.5

Sourdough bread and homemade organic butter £4.5

Frittelle di cicoria e bietola (3 fritters per portion) £6

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

Melanzane alla bore £9.5

Slowly cooked aubergine, tomatoes, garlic, celery

Zuppetta di cozze £9.5

Mussels, tomatoes, garlic, chili, white wine & bread

Sardine grigliate £10

Marinated sardines, extra virgin olive oil, lemon, fennel

Frittelle di bianchetti £11

Whitebait fritters, homemade organic seafood mayonnaise

Seppia grigliata e piselli £13.5

Grilled cuttlefish, pea veloute'

Polpetti alla diavola £13.5

Baby octopus, chili, tomato sauce, garlic

Zuppa di pesce alla Casteddaia £27

Fish stew, fresh fish of the day, shellfish, tomatoes, garlic chili, bread

Soiola al pecorino £26

Dover sole, pecorino cheese, butter, lemon. fresh chips, seasonal greens

Tagliolini all'astice e gambero rosso £37

Fresh egg pasta, local lobster tail and red king prawns

Patate a Perra £26

Slowly cooked grass fed local mutton, broth, flat bread, potatoes

Bistecca marinata £36 approx 14 ounce

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

Tagliatelle alla salsiccia fresca £22

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

Sides of vegetables or chips £4

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