Christmas Menu 2025

A festive Sardinian three-course experience

This is a three-course menu — one starter, one main and one dessert per person. Prices vary depending on your choice of main course.
The Christmas menu must be chosen by all guests at the table.

A £25 deposit per person is required at the time of booking.
Each menu must be pre-ordered at least one week in advance.
Deposits are non-refundable.

Antipasti

Sardine ripiene

Stuffed sardines with anchovy and Pecorino cheese, coated in semolina and lightly fried until golden.

Vellutata di zucca con aroma di limone e crostini

Pumpkin velouté with a hint of lemon and homemade croutons

Funghi fritti

Lightly fried oyster mushrooms, golden and crispy

Zucchine in agrodolce

Sweet and sour courgettes with vinegar and herbs

Favette all’oristanese

Broad beans prepared in Oristano style with cooked prosciutto and egg

Impanadas sarde

Handmade Sardinian fresh pasta parcels filled with marinated beef and pork, then deep-fried until golden and crisp.

Piatti principali

Menu Aragosta – £60 per person

Fresh local lobster, delicately cooked and tossed with handmade pasta, cherry tomatoes, white wine and fresh herbs. A rich and elegant dish prepared to order. (Minimum 2 people)

Menu Maialetto – £55 per person

Traditional Sardinian roasted suckling pig — slow-cooked until the skin is perfectly crisp and the meat melts in your mouth. Served with oven-roasted potatoes cooked with onions.

Menu Pesce – £50 per person

Whole seabass slowly oven-baked for one hour with Vernaccia wine, and stuffed with potatoes and sun-dried tomatoes — a delicate and aromatic Sardinian recipe.

Menu Polletto – £50 per person

Free-range local farm chicken, prepared in a traditional Sardinian recipe and stuffed with a rich mix of seasoned bread and herbs, then slow-roasted until golden and tender. (Minimum 2 people)

Menu Anatra e Lenticchie – £50 per person

Sardinian duck slowly braised in Cannonau wine with aromatic herbs, served with lentils for a hearty and traditional festive dish.

Menu Panada – £45 per person

Panada con verdure – Traditional Sardinian vegetable pie prepared with organic vegetables, preceded by your chosen starter and followed by dessert.

Dolci

Tagliere di formaggi misti con mieli crudi pregiati sardi

Selection of Sardinian cheeses with rare raw honeys from Sardinia (extra £11)

Affogato

Espresso poured over vanilla ice cream

Crema al limoncello fatta in casa con amaretto sardo

Homemade limoncello cream served with a traditional Sardinian amaretto made in-house

Liquore al caffè fatto in casa con tartufo al cioccolato fondente 70% e arancia

Homemade coffee liqueur with a handcrafted 70% dark chocolate and orange truffle

Celebrate Christmas with a taste of Sardinia