

# Ancient Grains Menu


## Sardinian Evenings Menu




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### Small Plates


#### **Melanzane alla Bore**

Slowly cooked aubergine with garlic and tomatoes.  £8.5 G.F.

#### **Cocci de tamatta**

Sardinian Tortino with courgettes onion tomatoes Sardinian pecorino cheese & eggs.  £9

#### **Cocci Prena**

Pecorino potatoes and mint Sardinian open pies .  £9

#### **Sartizzu e Casu**

Sardinian cured sausage with Sardinian pecorino cheese and bread. £11

#### **Polpetti alla diavola**

Baby octopus slowly cooked in a rich chili, garlic and wine sauce, served with sourdough bread. £12.5

#### **Gamberoni grigliati**

Grilled reg king prawns. £12.5 G.F

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### Mains

#### **Lorighittas al ragù di gamberoni**

Homemade Sardinian pasta with king prawn ragù. £18

#### **Campidanese**

Homemade fresh pasta with Sardinian sausages ragù. £19

#### **Salsiccia Grigliata**

Grilled Homemade Sardinian sausage with onions and peas. £22 G.F.


#### **Lorighittas al ragù di cinghiale**

Homemade Sardinian fresh pasta with wild boar ragù. £22

#### **Agnello al limone**

Grilled lamb in lemony sauce. £22 G.F.

#### **Culurgiones sugo o burro e pecorino**

Sardinian homemade pasta pockets filled with potatoes mint and pecorino cheese \*tomato sauce or butter and sage.  £18

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Please let us know if you have any allergy