

# A La Carte' Menu

## Ancient Sardinian Recipes

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Sourdough bread £3

Marinated olives £4.5

Cocci de tamatta £6.5

courgette, tomatoes, onions, fishidu cheese, eggs

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

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Melanzane alla bore £9.5

Slowly cooked aubergine, tomatoes, garlic, celery

Frittelle di cavolfiore £10

Cauliflower fritters, cheese sauce, eggs

Cozze Gratinata £ 12.5

Gratinated mussels, garlic, bread, extra virgin olive oil

Insalata con langostine & gamberi £15

Fresh local langoustine & prawns, heritage tomatoes, celery.

Baccala' a scabecciu £13

Cod, sweet and sour tomato sauce, onions.

Sardine grigliate £11

Marinated sardines, extra virgin olive oil, lemon, fennel

Moscardini alla diavola £13.5

Baby octopus, chili, tomato sauce, garlic

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Fregola alla Catalana £27

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

Fish of The Day

Served with fried fresh new potatoes and veg. available until sold out

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 £26

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