



# Menu

*We cook with what the land provides, when it provides it.  
For this reason, our dishes change over time,  
following the rhythm of the seasons and  
the ingredients that nature has to offer.*



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WE ARE OPEN FROM TUESDAY TO SATURDAY FROM 12 PM TO 3 PM

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# Starter



## CURED MEAT BOARD

Selection of 4 local artisanal cured meats  
Sausage, ham, lonza and Pork Head Terrine



## CHEESE BOARD

Selection of 4 local pecorino cheeses

## CURED MEAT & CHEESE BOARD

TOASTED BREAD WITH FRESH PECORINO SULLA CHEESE  
from Caseificio Zanda

## BRUSCHETTA WITH GARDEN TOMATOES

CROSTONE WITH FRESH CHEESE,  
MUSHROOM CREAM AND NURALLAO TRUFFLE

SARDINIAN TOAST WITH CIVRAXIU BREAD  
ham, melted cheese and Pilarda

SARDINIAN TOAST WITH CIVRAXIU BREAD  
Purpuzza, melted cheese and Nurallao truffle



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# *Main Courses*



LASAGNA WITH SEASONAL VEGETABLES




EGGPLANT PARMIGIANA

GRANDMA'S MEATBALLS  
WITH CHICCO'S GARDEN TOMATO SAUCE

POTATO CULURGIONES  
WITH CHICCO'S GARDEN TOMATO SAUCE

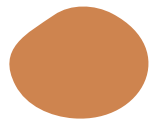
POTATO CULURGIONES  
WITH OLIANAS EXTRA VIRGIN OLIVE OIL,  
SAGE AND GRATED PECORINO CHEESE



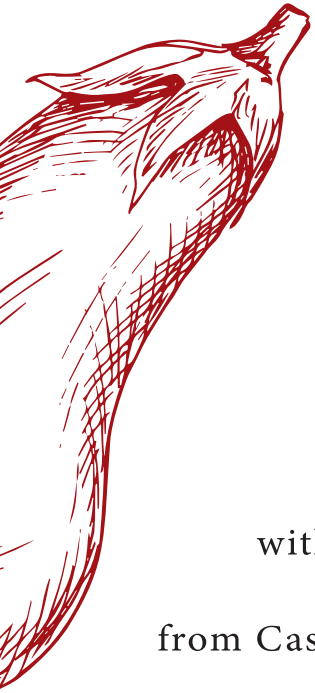
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# *Salads*



## GREEN SALAD

based on weekly availability

## REVISITED CAPRESE SALAD

with tomatoes from our garden, fresh Pecorino Sulla cheese from Caseificio Zanda, oregano, salt, and Olianas extra virgin olive oil

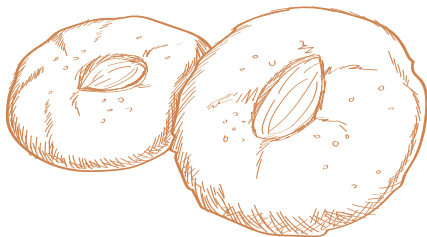
# *Dessert*



## TRADITIONAL SARDINIAN ALMOND PASTRIES

ICE CREAM

SEADAS



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