

ANTIPASTI / STARTERS

Caprese di Bufala con Basilico Fresco Caprese with Buffalo Mozzarella Cheese and Fresh Basil (3)	14.00
Polpo e Patate * Octopus and Potatoes (3-4-5)	16.00
Antipasto Sardo Parma Ham, Sardinian Dry Sausage, Jowls, Pecorino Cheese, Cream of Pecorino Cheese, Olives, Carasau Bread (2-3)	14.00
Carpaccio di Affumicati di Mare con Pomodorini e Citronette di Agrumi (Tonno, Pesce Spada, Salmone) Carpaccio of Smoked Fish with Cherry Tomatoes and Citronette of Citrus Fruits (2-5)	16.00
Seadas Salata di Salmone con Crema di Stracciatella e Glassa di Aceto Balsamico * Typical Sardinian Deep Fried Raviolo Stuffed with Salmon and served with Stracciatella Cheese (3-4-5-14)	14.00
Roastbeef con Rucola e Grana Roastbeef with Rocket and Parmesan Cheese (3)	18.00
Bocconcini di Tonno alla Catalana e Salsa agli Agrumi Tuna Tidbits Catalan Style with Citrus Fruits Sauce (5-6)	16.00

CRUDITE' / RAW SEAFOOD

Misto di Crudità, Gamberi, Scampi (secondo disponibilità)	26.00
Ostriche Sarde, Tonno Marinato * Mixed Selection of Crudità, Prawn, Scampi (upon availability) Sardinian Oysters, Marinated Tuna (4-5-8)	
Ostriche Sarde Sardinian Oysters (4)	4.00/al pezzo per piece
Tartare di Gambero Rosso con Scaglie di Mandorle e Mousse di Avocado * Red Prawn Tartare with Almond Flakes and Avocado Mousse (1-8-9-14)	22.00

PRIMI / FIRST COURSES

Calamarata al Ragù di Mare (Gamberi, Tonno fresco, Calamari, Polpo) * Short Pasta in a Seafood Ragù (Prawns, Fresh Tuna, Squids and Octopus) (2-4-5-7-8)	20.00
Spaghetti Vongole e Bottarga Spaghetti with Clams and Bottarga in White Sauce (2-3-8)	24.00
Gnocchi con Gamberi su Crema di Zucchine allo Zafferano al Profumo di Lime * Gnocchi Pasta with Shrimps, Zucchini Cream, Saffron and Lime Scent (2-3-8)	20.00
Mezze Maniche con Pesto di Basilico, Pomodorini e Stracciatella Short Pasta with Basil Pesto, Cherry Tomatoes and Stracciatella Cheese (2-3-9)	18.00
Ravioli con Ricotta e Spinaci al Pomodoro Fresco Fresh Pasta Stuffed with Ricotta Cheese and Spinach served in a Fresh Tomato Sauce (1-2-3-7)	14.00
Linguine con Mezzo Astice Canadese * Linguini with Half Canadian Lobster (2-7-8)	25.00
Linguine all'Astice Blu a Scelta dal Nostro Acquario Linguini with Blue Lobster of Your Choice from Our Aquarium (2-7-8)	14.00 all'etto/ hectogramm
Linguine all'Aragosta a Scelta dal Nostro Acquario Linguini with Red Lobster of Your Choice from Our Aquarium (2-7-8)	16.00 all'etto/ hectogramm
Linguine al Granchione a Scelta dal Nostro Acquario Linguini with Crab in Fresh Tomato Sauce of Your Choice from Our Aquarium (2-7-8)	9.00 all'etto/ hectogramm
Spaghetti al Pomodoro Spaghetti with Tomato Sauce (2-7)	13.00

SECONDI / MAIN COURSES

Frittura Mista di Tuerreda con Salsa Tartara * Mixed Selection of Deep Fried Seafood (Squids, Minnows, Prawns) with Tartare Dip Sauce (1-2-3-5-8)	22.00
Frittura di Calamari con Salsa Tartara * Deep Fried Squids with Tartare Dip Sauce (1-2-3-5-8)	20.00
Aragosta alla Catalana / Sarda Steamed Red Lobster served with a Cold Sauce (Olive Oil, Lemon, Onions, Tomatoes) / Olive Oil and Lemon (7-8)	16.00 all'etto / hectogram
Astice Blu alla Catalana / alla Sarda Steamed Blue Lobster / Canadian Lobster served with a Cold Sauce (Olive Oil, Lemon, Onions, Tomatoes) / Olive Oil and Lemon (7-8)	14.00 all'etto / hectogram
Pescato del Giorno alla Griglia / alla Catalana / alla Vernaccia / Patate, Zafferano e Pomodorini Cherry Fresh Catch of the Day. Ask your Waiter for the Type of Cooking Grilled / Catalan Sauce (Olive Oil, Lemon, Cherry Tomatoes, Onions) / Vernaccia / Potatoes, Saffron and Cherry Tomatoes (2-5)	7.00 all'etto / hectogram
Tagliata di Tonno su Letto di Rucola, Glassa di Aceto Balsamico e Pomodorini Cherry * Grilled Tuna Steak served cutted on a Bed of Rocket, Balsamic Vinegar Glaze and Cherry Tomatoes (5-13-14)	22.00
Calamari Locali Grigliati con Pesto di Rucola e Verdure Miste * Grilled Local Squid on Rocket Sauce with Mixed Vegetables (5-9)	22.00
Entrecote alla Griglia con Insalata Mista / Patatine Fritte * Grilled Rib Eye served with Mixed Salad / French Fries (1-2-3)	22.00
Filetto di Manzo ai Ferri con Insalata Mista / Patatine Fritte * Grilled Beef Fillet Steak served with Mixed Salad / French Fries (1-2-3)	26.00
Cotoletta di Pollo con Patatine Fritte * Deep Fried Chicken Breast served with French Fries (1-2-3)	14.00
Petto di Pollo alla Griglia con Insalata Verde Grilled Chicken Breast with Green Salad	12.00

DOLCI / DESSERTS

Tagliata di Frutta Mista Mixed Fruit Salad	8.00
Raviolini Dolci Deep Fried Ravioli served with Honey or Sugar (1-2-3)	6.00
Seadas con Miele Typical Sardinian Deep Fried Large Ravioli served with Honey (1-2-3)	6.00
Tiramisù della Casa Homemade Tiramisù (1-2-3)	6.00
Tiramisù senza Glutine e Lattosio * Tiramisù Gluten and Lactose Free	6.00
Dessert Pardula (Biscotto di Mandorle, Crema Gelato al Gusto Pardula e Cremoso al Cioccolato Bianco Piemontese) * Almond Biscuit, Pardula-Flavored Gelato, Piedmont White Chocolate Cream(1-2-3-9-12)	6.00
Dessert Aranzada (Biscotto di Mandorle, Crema Gelato al Gusto Aranzada, Mandorle Tostate e Arancia) * Almond Biscuit, Aranzada-Flavored Gelato, Toasted Almonds and Orange (2-3-9)	6.00
Dessert Pistacchio (Biscotto di Mandorle, Crema Gelato al Pistacchio di Bronte, Cremoso al Cioccolato Piemontese) * Almond Biscuit, Bronte Pistachio Gelato, Piedmont Chocolate Cream (2-3-9)	6.00
Dessert Lampone (Biscotto di Mandorle, Crema di Gelato al Formaggio di di Latte Sardo, Gelée di Lamponi di Sardegna) * Almond Biscuit, Sardinian Milk Cheese Gelato, Gelée of Sardinian Raspberry (2-3-9)	6.00
Dessert Torrone di Sardegna (Croccante Cialda al Cioccolato Fondente e Mandorle, Vellutata Crema al Gelato al Torrone con Miele di Corbezzolo, Nocciole Pralinate) * Crunchy Dark Chocolate and Almond Wafer, Velvety Nougat-Flavored Gelato, Strawberry Tree Honey and Caramalized Hazelnuts (2-3-9)	6.00

COPERTO / COVER 2,50 €

I prodotti indicati con * possono essere congelati o soggetti a preventivo trattamento di recupero (Abbattimento in loco) in accordo con il regolamento 853/2004.

Nei nostri piatti sono presenti ingredienti considerati Allergeni (Regolamento 1169/2011 UE), chiedi al nostro Staff per informazioni dettagliate. Siamo preparati per accogliervi nel modo migliore.

The products indicated with * may be frozen or are subjected to preventive recovery treatments (Blast Chilling Process) according to EC Regulation 853/2004. In our dishes there are ingredients considered Allergens (Regulation 1169/2011 UE), ask our Staff for detailed informations. We are prepared to welcome you in the best way.

LISTA DEGLI ALLERGENI / LIST OF ALLERGENS

- 1)UOVA / EGGS and egg products
- 2)CEREALI / CEREALS containing gluten such as wheat, rye, barley, oats spelled, kamut and their derived strains and derived products
- 3)LATTE / MILK and milked based products (including lactose)
- 4)MOLLUSCHI / SHELLFISH and shellfish products
- 5)PESCE / FISH and fish products
- 6)SESAMO / SESAME SEEDS and products based on sesame seeds
- 7)SEDANO / CELERY and celery based products
- 8)CROSTACEI / CRUSTACEANS and products based on crustaceans
- 9)FRUTTA A GUSCIO / NUTS like almonds, hazelnuts, walnuts, pistachios and their products
- 10)ARACHIDI / PEANUTS and peanut based products
- 11)MOSTARDA / MUSTARD and mustard based products
- 12)SOIA / SOY
- 13)LUPINI / LUPINI and lupin based products
- 14)ANIDRIDE SOLFOROSA E SOLFITI / SULPHUR DIOXIDE, SULPHITES

CONTORNI / SIDES

Insalata Mista (Insalata Verde, Pomodoro, Mais, Carote) Mixed Salad (Green Salad, Tomato, Sweetcorn, Carrots)	9.00
Patatine Fritte * French Fries (1-2-3)	6.00
Verdure alla Griglia (Pomodoro, Radicchio, Zucchine, Melanzane) Mixed Grilled Vegetables (Tomatoes, Radish, Zucchini, Eggplants)	7.00

INSALATE / SALADS

Insalata Garden (Insalata Verde, Cetriolo, Pomodorini, Crudo 24 Mesi, Avocado) Green Salad, Cucumber, Cherry Tomatoes, Raw Ham 24 Months, Avocado)	14.00
Insalata Mediterranea (Insalata Verde, Pomodoro, Carote, Ananas e Salmon Affumicato) Green Salad, Tomato, Carrots, Pineapple and Smoked Salmon (5)	15.00
Insalata Caesar (Insalata Verde, Pomodorini, Pollo Grigliato, Crostini, Scaglie di Grana e Salsa Caesar) Green Salad, Cherry Tomatoes, Grilled Chicken, Croutons, Parmesan Flakes and Caesar Sauce (1-2-3)	16.00
Insalata Poseidon (Insalata Mista, Pomodoro, Mezzo Astice Canadese) * Mixed Salad, Tomato, Half Canadian Lobster (8)	20.00
Insalata Catanese (Finocchio, Arancia e Olive Taggiasche) Fennel Salad with Orange and Taggiascas Olives	10.00

PANINI / SANDWICHES

Club Sandwich al Pollo con Patate Fritte * Sandwich with Grilled Chicken, Green Salad, Tomato and Caesar Sauce, served with French Fries (1-2-3)	16.00
CheeseBurger con Patatine Fritte * Beef CheeseBurger with Tomato, Green Salad, Cheddar, Jowls and Tuerreda Sauce, served with French Fries (1-2-3)	18.00

POKE BOWLS

Salmon Bowl (Riso Bianco, Salmone, Avocado, Cetriolo, Alghe Wakame, Granella di Mandorle, Mango, Sesamo, Salsa Rosa) White Rice, Salmon, Avocado, Cucumber, Wakame Seaweed, Chopped Almond, Mango, Sesame, Pink Dip Sauce (1-2-3-5-6-9-12)	16.00
Poseidon Bowl * (Riso Bianco, Polpo al Prezzemolo e Limone, Avocado, Cetriolo, Alghe Wakame, Granella di Pistacchio, Mango, Sesamo, Salsa Rosa) White Rice, Octopus with Parsley and Lemon, Avocado, Cucumber, Wakame Seaweed, Chopped Pistachio, Mango, Sesame, Pink Dip Sauce (1-2-3-4-5-9-12)	16.00
Veggie Bowl (Riso Bianco, Feta, Avocado, Pomodorini, Mais, Cetriolo, Mango, Salsa Tzatziki) White Rice, Feta Cheese, Avocado, Cherry Tomatoes, Sweetcorn, Cucumber, Mango, Tzatziki, Sauce (1-2-3-6-12)	14.00

PRIMI FREDDI

Quinoa con Verdure e Salmone Quinoa with Mixed Vegetables and Salmon (2-5)	16.00
Cous Cous con Verdure Croccanti e Crema di Avocado Cous Cous with Mixed Crunchy Vegetables and Avocado Cream (2)	16.00
Cous Cous con Verdure Croccanti e Frutti di Mare Cous Cous with Mixed Crunchy Vegetables and Seafood (2-4-5-8)	18.00