

<b>HOUSE APERITIF - VERNACCIA DI ORISTANO</b> (dry Sardinian aperitif)	<b>8.00</b>
<b>PROSECCO BELLINI</b> (Prosecco with white peach nectar)	<b>12.50</b>

<b>ANTIPASTI</b>	
<b>ZUPPA DI CECI CON SEPPIA E COZZE</b> spicy chickpea, cuttlefish and mussel soup	15.50
<b>BOTTARGA CON ALICI</b> Sardinian bottarga with white pickled anchovies and a lemon & oil dressing	19.50
<b>BUFALA CON PROSCIUTTO SARDO</b> buffalo mozzarella cheese wrapped with Sardinian ham	18.00
<b>CALAMARI FARCITI</b> chargrilled stuffed baby squids sautéed with fresh tomatoes & basil	18.00
<b>ASPARAGI AL TARTUFO</b> asparagus with a soft poached egg, Parmesan butter sauce & black truffle shavings	19.00
<b>INSALATA DI FINOCCHI E ARANCE</b> orange and fennel salad with salted Sardinian ricotta cheese	16.50
<b>SCALOPPINA DI TONNO CRUDO</b> raw tuna escalope with thinly sliced fennel & bottarga and a lemon & oil dressing	21.00
<b>INSALATA DI GRANCHIO</b> white crab meat on a bed of shredded radicchio & celery with a spicy garlic dressing	22.50
<b>CARPACCIO DI MANZO</b> raw beef slices with rocket, Parmesan shavings and a truffle oil dressing	19.50/24.50

<b>PASTE</b>	
<b>AGNOLOTTI DEL PLIN AL SUGO D'ARROSTO</b> homemade mixed meat ravioli with a roast meat 'jus'	20.00/23.00
<b>LINGUINE AL MAIALETTO</b> linguine sautéed with roast suckling pig, garlic and chilli	19.50/22.50
<b>PAPPARDELLE CON FAVE E RUCOLA</b> fresh pasta ribbons with rocket and a broad bean purée	19.50/22.50
<b>TAGLIATELLE ALLE COZZE E ASPARAGI</b> fresh tagliatelle with mussels, asparagus and chilli	19.50/22.50
<b>SPAGHETTI ALLA BOTTARGA</b> spaghetti with Sardinian grated grey mullet roe	22.50/26.00
<b>LINGUINE AL GRANCHIO</b> linguine with fresh sautéed crab meat, garlic, chilli and parsley	23.50/28.50
<b>SPAGHETTI AI RICCI DI MARE</b> spaghetti with sea-urchins, garlic and a touch of chilli	31.00
<b>RISOTTO ALLA MARINARA</b> mixed fish and shellfish risotto with garlic and a touch of chilli	27.50

\*Gluten-free pasta also available\*

<b>SECONDI</b>	
<b>SALSICCIA CON FREGOLA</b> chargrilled homemade pork sausage with Sardinian couscous salad	24.50
<b>PAILLARDE DI VITELLO CON SPINACI</b> chargrilled veal escalope served with sautéed spinach	30.00
<b>PORCEDDU</b> slow roasted 'Sardinian style' suckling pig with roast potatoes	35.00
<b>FEGATO DI VITELLO ALLA GRIGLIA</b> chargrilled Dutch calf's liver served with green beans sautéed with ham & garlic	28.00
<b>COSTOLETTE D'AGNELLO</b> chargrilled lamb cutlets with Sardinian courgettes & a mint dressing	30.50
<b>TAGLIATA DI MANZO CON BROCCOLI</b> chargrilled sliced beef entrecôte with chilli broccoli	37.50
<b>CASSOLA DI PESCE</b> traditional Sardinian fish and shellfish stew with a touch of chilli	31.50
<b>TAGLIATA DI TONNO</b> seared yellowfin tuna, chargrilled king oyster mushrooms, rocket and a tomato fricassée	32.00

Deep-fried courgettes	7.00	Green beans	7.00
Sautéed fresh spinach	6.50	Sautéed chilli broccoli	6.50
Roast potatoes	6.00	Grilled King Oyster mushrooms	7.00
Green salad	6.00	Rocket salad	7.50
Homemade chips	5.50	Sautéed asparagus and radicchio	7.00

#### FOOD ALLERGIES AND INTOLERANCES

Please speak to our staff about ingredients in your meal, when making your order

\*We cannot guarantee that dishes are 100% allergen-free owing to possible cross-contamination\*

\*\*Following the code of best practice, service charge & all tips are shared among the staff\*\*