

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

ANTIPASTI

ZUPPA DI POMODORI AL FORNO roast tomato soup	12.50
BOTTARGA CON ALICI Sardinian bottarga with white pickled anchovies and a lemon & oil dressing	19.50
MOSCARDINI PICCANTI Sardinian spicy baby octopus stew with toasted crostini	18.50
BURRATA CON BOTTARGA creamy mozzarella with cherry tomatoes, basil and grey mullet roe	18.50
POLPO CON RUCOLA octopus dressed with oil, vinegar and garlic on a bed of rocket salad	17.50
COZZE O ARSELLE IN TEGAME steamed mussels or clams with garlic and parsley	17.00
BRESAOLA DI TONNO thinly sliced cured tuna with green beans and sun-dried tomatoes	18.50
ALICI CON ZUCCHINE marinated white anchovy salad with chargrilled courgettes, rocket & tomatoes	16.50
GRIGLIATA MISTA DI VERDURE chargrilled mixed vegetables marinated in olive oil, garlic and chilli	16.50
INSALATA DI GRANCHIO white crab meat on a bed of shredded radicchio & celery with a spicy garlic dressing	22.50
CARPACCI DI MARE thin raw slices of swordfish and tuna with a lemon and oil dressing and chives	18.50
ASPARAGI, UOVO E BOTTARGA asparagus topped with a soft poached egg and bottarga	18.00
OSTRICHE fresh rock oysters, six/twelve	19.50/37.50

PASTE

SPAGHETTI ALLA BOTTARGA spaghetti with Sardinian grated grey mullet roe	22.50/26.00
LINGUINE AL GRANCHIO linguine with fresh sautéed crab meat, garlic, chilli and parsley	25.50/28.50
LORIGHITTAS CON VONGOLE E BOTTARGA Sardinian handmade pasta with clams, grey mullet roe & chilli	25.00/28.00
MALLOREDDUS AL RAGÙ DI POLPO Sardinian pasta shells with a spicy octopus ragù	19.50/22.50
TAGLIOLINI CON RANA PESCATRICE fresh tagliolini sautéed with monkfish, tomatoes, rosemary & garlic	18.50/21.50
TROFIE ALLA CARLOFORTINA handmade trofie pasta with pesto, tuna, fresh tomatoes & pine nuts	17.00/20.00
GNOCCHI ALLA SARDA potato dumplings filled with cream of Pecorino, served with tomato sauce	17.00/20.00
SPAGHETTI ALL'ASTICE spaghetti sautéed with fresh lobster, tomato, garlic and chilli	32.50
FREGOLA AL NERO DI SEPPIA black Sardinian couscous sautéed with squid, sun-dried tomatoes & chilli	28.50
RISOTTO AGLI ASPARAGI asparagus risotto with Parmesan cheese	24.50

Gluten-free pasta also available

SECONDI

CASSOLA DI PESCE traditional Sardinian fish and shellfish stew with a touch of chilli	30.50
TRANCIO DI ROMBO AL FORNO roast turbot tranche served with rainbow chard sautéed with garlic	36.50
NASELLO A SCABECCIU steamed hake fillet with potatoes, garlic and chilli in a sweet vinegar sauce	29.00
TRANCIO DI TONNO ALLA GRIGLIA chargrilled yellowfin tuna with rocket and tomato salad	31.00
ORATA AL VAPORE O AL SALE whole sea bream served either crusted in salt and chargrilled or steamed	30.00
FRITTO MISTO deep-fried mixed fish and shellfish	31.00
CODA DI ROSPO chargrilled monkfish fillet with grilled courgettes and a lemon and basil dressing	31.50
SPIGOLA ALLA VERNACCIA whole sea bass baked with breadcrumbs, black olives & Sardinian Vernaccia wine	32.00
GAMBERONI ALLA GRIGLIA chargrilled king prawns with a breadcrumb, garlic & herb topping	25.50/31.50
ASTICE ALLA GRIGLIA chargrilled half or whole fresh lobster	28.50/52.50

New potatoes	5.50	Deep-fried courgettes	7.00
Sautéed fresh spinach	6.50	Sautéed chilli broccoli	6.50
Homemade chips	5.50	Tomato and basil salad	8.50
Sautéed asparagus and radicchio	7.00	Green beans	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

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