



MENU

*Bon appetit!*

### Seafood Starter

- Tasting of mixed homemade sea hors d'oeuvres \*
- Soup seafood
- Fregula salad, roe and cuttlefish flavored with lemon
- Tartar of tuna in brine
- Mixed seafood crudités (oysters, raw mussels, cockles, clams)
- Shrimp crudités
- Langoustine crudités
- Oysters
- \* The starters mixed sea are variable because depending on the catch of the day

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### Land Starter

- Caprese (DOP mozzarella, tomato, basil and oregano)
- Bruschetta with tomatoes and cream cheese, spicy candied
- Bresola, arugula and Grana
- Sardinian ham and melon

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### Vegetarian menu

- Small zucchini parmigiana cheese
- Rigatoni pasta with vegetables, green lemon and sheep cheese
- Fried mixed vegetables of the season

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### Vegetables

- Mixed salad
- Raw vegetables with dip on the side
- Grilled vegetables

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### Cheese

- Mixed homemade cheeses

### First Course

- Paccheri with seafood carbonara
- Tagliolini with squid ink with shrimp and redfish
- Tagliolini Guardiola (mussels, bottarga, flavored with basil)
- Ravioli stuffed with redfish with tuna, tomatoes and salted ricotta cheese
- Half moons of the Gulf (stuffed with grouper with shrimp sauce)
- Spaghetti with lobster
- Sardinian fregola crafted with clams and vegetables or Ai Spider crab
- Risotto with seafood (min 2 persons)

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### Land First Courses

- Sardinian ravioli with tomato sauce and pecorino
- Gnocchi with fresh sausage and saffron
- Culurgionis butter and sage

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### Dessert

- Mille-feuille with Mojito cream
- Chocolate mousse with praline sauce
- Parfait with orange
- Molten pistachio cake
- Catalan cream
- Red nougat parfait and Myrtle
- Little homemade chocolate cake
- Seadas (Sardinian sweet)
- Lemon Sorbet

### Main Course

- Sea bass in salt flavored with herbs
- Gilthead in crust (breadcrumbs Sardinian semolina and salt grilled)
- Mullet to Castellana (with warm brine)
- Redfish traditional flavors (baked with potatoes vernaccia and tomatoes)
- St. Peter the Mediterranean (flowers capers and onions and potatoes)
- Grilled squid (or fried)
- Escalope in breadcrumbs fried tuna with herbs and spices with balsamic sauce
- Fillet of John Dory with Mediterranean (flowers of capers and onions and potatoes)
- Fried Fish of the Gulf
- Mixed grill, Shellfish
- Mixed grill of the Gulf
- Catalana spiny lobster
- Castle spiny lobster
- Fish Soup Castellane (reservation)
- John Dory fish fillet to Granglona (typical Sardinian cheese)

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### Land second courses

- Loin of lamb with Mediterranean herbs
- Porcello Sardinian myrtle (reservation)
- Sliced beef grilled

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### Tasting menu \*

- Appetizer Sea  
A selection of three types of fish, with traditional Castelsardo recipes
- First Course  
Sardinian fregola crafted with clams and vegetables
- Second Course  
John Dory fish fillet to Granglona (typical Sardinian cheese)
- Sorbet red Myrtle
- Coffee and Liqueur in the house
- \* In this menu, the drinks are not included in the quoted price