

Our Menu

STARTERS

Bottarga (dried eggs of grey mullet)

local delicacy with a salad of artichokes, dried figs and walnuts

Octopus

with cannellini and a touch of pesto

Carpaccio

fresh tuna, with lemon juice, olive oil and sauteed artichokes

Prawns

crispy, deep fried, with our sauce to match

"Valentina" salad

richly filled salad with lettuce, croutons, flakes of Pecorino cheese and fried artichokes

Polpette "Pinuccia"

six deep fried fish cakes on a cream of white beans and fried onions on top

FIRST COURSE

Jonathan's linguine

with a sauce of tomatoes and baby crabs, and deep fried mussels on top

Spaghetti alle vongole veraci

Pasta and white beans with mussels

our famous soup, since 1979

Lasagna

with squid and artichokes

Fusilli

with cuttlefish in its black sauce with smoked ricotta

Culurgiones

filled with potatoes and mint, with grated Pecorino cheese, extra virgin olive oil, dried tomatoes and wild rucola

MAIN COURSE

Alexander's calamari fritti

with deep-fried artichokes

Grilled fish of the day

with a salad of potatoes, olives and wild rucola

Sauteed fish of the day

with garlic, extra virgin olive oil, rosemary and artichokes with a side of mashed potatoes

Fish of the day au gratin

with wild spinach and Pecorino cheese

Yvonne's fillet of suckling pig

in a sauce of Vermentino, with olives and smoked crispy Sardinian bacon and a side of mashed potatoes

DESSERTS

Bobò

sheep milk ricotta with toasted almonds and Sardinian eucalyptus honey

Seadas

traditional deep fried Sardinian pastry filled with Pecorino cheese and covered with Sardinian eucalyptus honey

Bocabona

Pavone's semifreddo with crushed amaretti and toasted pistachios

Homemade cake

with dried figs and nuts

Gelato

our unique ice cream, with seasonal, Sardinian flavours