



da Thomas



MENU

Ristorante da Thomas
since 1978, the sea inside us

COCKTAILS

€10

GINGER AMERICANO

Red vermouth, bitter Campari, ginger beer

PINK LADY

Pigskin pink gin, Aperol, bitter Campari,
raspberry, grapefruit, tonic water

LIGHT GREEN

Melon liquor, peach liquor,
lime, lemon soda

SARDINIAN CAIPIROSKA

Vodka Belvedere, pompia liquor, lime,
brown sugar

PORNOSTAR MARTINI

Vodka, passion fruit, vanilla, lemon

MIRTO MARGARITA

Myrtle, tequila, lime, salt

BLACK MOCKTAIL

Blackberry, lemon, sugar, apple juice

STARTERS

sea tasting

selection of different courses with raw and cooked antipasti
(minimum 2 people)

€ 48 per person

grilled octopus

cooked in two consistenses , potatoes cream, confit cherry tomatoes
Bronte's Pistachio, bottarga roe, puffy polenta chips*

€ 20

fried shrimps

fried with Panko style breading, served with spicy sauce*

€ 18

monkfish & vegetables

with seasonal vegetables, taggiasca olives crumble,
citric mayonnaise, tuna roe*

€ 20

zuppetta

mussel and clams soup with tomato sauce

€ 20

local cold cuts and cheeses

selection of local cold cuts and cheeses, served with
artisanal honey and seasonal jams

€25

veg consistencies

mix of raw and cooked seasonal vegetables

€15

CRUDITÈ

cruditè plateau

selection of the best local crudites[^]
(oysters, sea truffles, scampi, prawns, shrimps, carpaccio)

€ 60

raw platter

fish and shellfish tartare and carpacci,
with fruits and vegetable contrasts [^]

€ 30

red shrimps tartare

with raspberry, crunch green apple and Pompia (local citric)*[^]

€ 23

seafood salad

mix of raw and cooked seafood, with mussels cream,
sea water and salicornia*[^]

€ 20

amberjack fumè

amberjack carpaccio served fumè with
coffee crumble and mangoes gel*[^]

€ 18

sturgeon caviar

served with blinis e salted butter

€ 35

oysters

selection of the best local and international oysters

€ 6 cad.

[^] blast chilled according to D.LGS 101 1992

* product that may be frozen depending from catch seasonality

**ask to our staff for the availability and the weight of the crustaceans

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FIRST COURSES

spaghetti with local rock lobster **

(minimum weight 500gr)

€ 22 per 100gr

linguine with local blue lobster **

(minimum weight 500gr)

€ 18 per 100 gr

paccherini

with zucchini cream, raw and cooked red shrimps,
lime and Bronte pistachio*

€ 22

fregola

traditional sardinian pasta with seafood, marinated scampo
and saffron oil*

€ 25

vongole e bottarga

spaghetti with clams, garlic, parsley
and Cabras roe

€ 22

spaghetto scampi and prawns

Monograno Felicetti spaghetto with sauce of scampi
and red prawns*

€ 25

spicy tonnarelli

spicy spaghetti with white redfish ragout
datterino tomatoes and cruchy tarallos*

€22

^ blast chilled according to D.LGS 101 1992

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 vegetarian

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FIRST COURSES

chjusoni galluresi

traditional gnocchi with artisanal sausage ragout
and tomato sauce*

€ 18

puligioni

local ravioli filled with ricotta and orange zest,
served with tomato sauce*

€ 20

fiuritti with sheep ragout

traditional fresh pasta fettuccina with white sheep ragout,
walnut and wild fennel pesto*

€ 20

spaghetto

super classic datterino tomatoes and basil spaghetti

€15

MAIN COURSE

catch of the day**

steamed, grilled or
"alla vernaccia", baked in oven with potatoes, cherry tomatoes
and Sardinian white wine
€ 8 per 100gr

local rock lobster Catalana style**

boiled lobster served cold with cherry tomatoes, onion
and extra virgin olive oil
(minimum weight 500gr)
€ 22 per 100 gr

local blue lobster**

steamed, grilled or Catalana style
(minimum weight 500gr)
€ 18 per 100 gr

sea bass in salt dough **

seabass cooked in salt dough and Mediterranean herbs
served with seasonal vegetables
€ 8 per 100gr

turbot and Vermentino **

baked turbot with potatoes and cherry tomatoes,
herbs and white wine Vermentino di Gallura DOCG
€ 8 per 100gr

seared tuna

served with wakame seaweed, marinated ginger, buffalo stracciatella,
teriyaki sauce, sweet and sour onion and almonds*
€ 25

fish fillet of the day and truffle

purple potatoes chips, black garlic mayonnaise,
seasonal greens, black truffle and veal stock*
€25

fried mix fish

variety of fried fish, served with spicy sauce and mayonnaise*
€ 30

MAIN COURSE

beef fillet

local beef grass feed served with seasonal vegetables
and Nepente di Oliena DOC red wine sauce

€ 30

rack of lamb

Sardinian lamb on mustard and Pistachio crust, fennel cream,
crucny vegetables, potatoes, black cherry jus and
chef's gravy sauce*

€ 28

sheep tartare

with quail egg, black truffle, mustard, black gartlic oil,
onion chips *^

€20

burned eggplant

with datterino tomatoes sauce, and blue sheep cheese

€ 16

^ blast chilled according to D.LGS 101 1992

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DESSERTS

yellow

lemon ganache, white chocolate, almond bisquit
lemon gelè and hazelnut ice cream

€ 10

williams

liquorice parfait, salted caramel, coffe ice cream

€ 10

m'ama non m'ama

creamy strawberry, vanilla and juniper,
on soft bisquit with local citrus Pompia

€ 10

sea dream

coconut, pineapple, passion fruit, lime
in textures that evoke the sea

€ 20

culingiuneddus

fried traditional raviolo, tuffed with sweet riotta, lemon and orange,
served with artisanal bitter honey

€ 10

sorbet

€ 7

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DRINKS

MINERAL WATER

Smeraldina 70cl	€ 3,5
San Martino	€ 3,5
Panna / San Pellegrino	€ 4
Ferrarelle	€ 4
Perrier	€ 6
Soft drinks	€ 4

BEERS

Scalia <i>Coda di Lupo</i>	50cl	€13
Sardegna Artesanal beer Saison		
Non filtrata <i>Ichnusa</i>	33cl	€6
Sardegna Lager non filtrata		
Golden Duck <i>Exmu</i>	50cl	€14
Sardegna Artesanal beer Golden Ale		
Copper Mule <i>Exmu</i>	50cl	€16
Sardegna Artesanal beer Strong Ale		
Bronze Horse <i>Exmu</i>	50cl	€17
Sardegna Artesanal beer Barleywine		

COFFEE

espresso 100% arabica gran espresso Milani	€ 2,5
dekaff	€ 2,5
cappuccino	€ 3,5
orzo, ginseng	€ 3

cover	€ 3,5
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ALLERGENS

peanuts:

sea tasting, selection of cold cuts and cheeses

gluten:

sea tasting, salmon, shrimps caprese,
caviar, fried baby squids, fried shrimps, grilled octopus, first courses,
catch of the day,
seabass in salt dough, turbot and Vermentino, seared tuna, fried fish of the day
culingiuneddus, m'ama non m'ama

shellfish:

sea tasting, shrimps caprese, fried shrimps, plateau di crudité,
spaghetti with rock lobster, linguine with blue lobster, paccherini, fregola,
aragostelle, lobster, fried fish of the day, scampi and prawns

nuts:

sea tasting, grilled octopus, shrimps caprese,
croaker and truffle, selection of local cold cuts, sheep tartare, paccherini,
fiuritti, rack of lamb, seared tuna, yellow, m'ama non m'ama

dairy:

sea tasting, grilled octopus, salmon,
shrimps caprese, caviar, selection of local cold cuts, sea cannellone,
fregola, chjusòni, pulilgioni, culurgiones, catch of the day, fillet of fish,
turbot and vermentino, beef fillet
duck brest, rack of lamb, burned eggplant, yellow, m'ama non m'ama,
culingiuneddus, sorbet

clams:

sea tasting, grilled octopus, fried shrimps, fried baby squids,
clams soup, plateau crudité, spaghetti clams and bottarga, fried fish of the day

ALLERGENS

lupins:

sea tasting, culurgiones

fish:

sea tasting, grilled octopus, fried shrimps, fried baby squids, salmon, monkfish, all raw, cruditee plateau, tuna tartare, caviar, fregola, clams and roe, fresh catch of the day, turbot and vermentino, seabass in salt daugh, seared tuna, fried fish of the day

celery:

sea tasting, lobster catalana style, fiuritti, cannellone, rack of lamb, croaker and truffle

mustard:

sea tasting, sheep tartare, fried shrimps, fried baby squids, rack of lamb, fillet of fish and truffle

sesame:

sea tasting

soybean:

sea tasting, salmon, seared tuna, m'ama non m'ama

sulphites:

sea tasting, clams soup, fried shrimps, fried baby squid, salmon, monkfish, first courses, lobster spaghetti, fresh catch of the day, fillet of fish and and truffle, beef file, fried fish of the day, seared tuna

eggs:

sea tasting, fried shrimps, fried baby squid, caviar, sheep tartare, fiuritti, salt daught, seared tuna, fried fish of the day, yellow, m'ama non m'ama, culingiuneddus, cannellone



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