

1ST CHOICE

appetizer

Fritto misto light fried calamari and zucchini

Mussels in spicy tomato sauce

Minestrone mixed vegetable soup with Sardinian fregola

Mediterranean salad mixed greens, olives, cucumbers, cherry tomatoes, red onions, chickpeas, gorgonzola, olive oil dressing

2ND CHOICE

main course

Malloreddos with sausage, tomato sauce and saffron

Busa with clams, mussels, calamari and shrimp in spicy light tomato sauce

Fregola with mushrooms, shrimp and salmon in garlic and olive oil sauce

Branzino fillet with sautéed broccoli rabe and mashed potatoes



3 COURSES + WINE

\$60 DINNER MENU

3RD CHOICE

dessert

Sebada fried pastry dough filled with pecorino cheese and lemon, topped with honey and powdered sugar

Crostata ai Frutti di Bosco cream filled fruit tart, topped with sponge cake and berries

Tortino al Cioccolato chocolate layer cake with chocolate cream

BY THE GLASS

sardinian wine

Cannonau medium body with soft tannins. Deep aroma with notes of ripe red fruits. Good smooth structure.

Vermentino smooth with a full body. Good balance between fruit and minerals.

Rosé light to medium body with a touch of red fruits. Clear aftertaste.

