

Restaurant

Specials*

Linguine with Lobster and Tuna Heart [A: 4-7-14]	€24.00
Starters' Selection****°	€34.00
Irish T-Bon Angus	€7.00 Hg
Piedmontese Fassona T-Bon	€7.50 Hg
Iberian Scotton T-Bon	€7.00 Hg
Beef Steak with Rosemary Flavoured Roasted Potatoes	€22.00
Fried Fish in Fantasy of the Chef (Seabream Fillet, Octopus, Monkfish and Prawns) [A: 1-2-4-14]	€26.00
Sea Cruditès [A: 2-14]	€10.00 Hg
Oyster [A: 2-14]	€4.00 Pz

Salads

Lu' Salad: Mixed Lettuce, Cured Ham, Grana Padano Cheese, Tomatoes, Mozzarella, Fennel and Bread Croutons [A: 1-7]	€14.00
Chef's Salad: Lettuce, Rocket, Bresaola, Bread Chips, Carrots, Cherry Tomatoes and Goat Cheese [A: 1-7]	€15.00
Rose of the Winds: Cured Ham, Mozzarella, Tomato, Basil Julienne and Oregano [A:7]	€13.00

Starters

Roast Octopus Tentacle with a Cream of Parmesan Cheese and Saffron [A: 4-7-14]	€16.00
Stuffed Calamari in Dried Tomato Sauce and Sweet Potato Concassé [A: 4-14-8]	€15.00
Beef Steak with Black Truffle and Seasonal Vegetables	€14.00
Millefoglie of Potatoes, Porcini Mushroom and Crispy Guanciale of Desulo	€13.00
Salad of Apple Persimmon, Rocket, Fennel e Bread Crumbs [A: 1]	€13.00
Cabbage Rolls, Myrtle Lard and Hare	€14.00

* Dishes **NOT** included in the Half Board/Tasting Menù

** Some products could be frozen or blast-chilled in some seasons

*** Min 2 people

°For any allergies, intolerances, or vegan options, please speak to the restaurant manager



CARBONIA



First Courses

Linguine with Prawn Tartare, Burrata and Liquorice [A: 1-2-7-4]	€18.00
Paccheri with Pumpkin, Shelled Sausage and Seasoned Pecorino Cheese [A: 1-7]	€16.00
Risotto with Beetroot and Cream Of Thiesi Erborinato Cheese [A: 7]	€15.00
Culurgiones Arzanesi in Roasted Tomato Sauce and Basil Oil [A: 1-7]	€16.00
Spaghettoni with Sant'Antioco Mussels and Shavings of Fiore Sardo Cheese [A: 1-7-14]	€17.00
Maloreddus De Punzu with Lamb Ragout, Egg and Lemon [A-1-3]	€18.00

Second Courses

Mullet Fillet with Vernaccia Wine and Green Olives [A: 1-4]	€20.00
Roasted Calamari, Mint Oil and Pumpkin Tempura [A: 1-4-7-8]	€22.00
Sea Bream in a Sauce of Pink Grapefruit, Fennel and Orange [A: 4]	€22.00
Beef Medallion with Beer and Purple Cabbage	€21.00
Fried Cardoncelli Mushrooms with a Crispy Carasau Waffle [A: 1-8-V]	€16.00
Lamb Chops with Caramelized Pears and Sautéed Swiss Chard	€22.00

Side Dishes

Baked Potatoes [A: V]	€6.00
Mixed Salad [A: V]	€6.00
Steamed Vegetables [A: V]	€8.00
Vegetables Ratatouilles [A: 1-V]	€8.00
Grilled Vegetables [A: V]	€8.00

Dessert

Tiramisu' - also available gluten-free and lactose-free [A: 1-3-7]	€7.00
Apple Cake with Cinnamon and Vanilla Ice- Cream [A: 1-7]	€7.00
Goat Cheese Panna Cotta, Apple Persimmon and Chestnuts [A: 1-7]	€7.00
Artisanal Raviolini in a Ricotta Cream, Honey and Walnuts [A: 1-7-3-8]	€7.00
Seasonal Fruit Tagliata [A: V]	€8.00
From Sweet to Savoury [A-7]	€15.00

1 . Gluten and derivatives 2 . Crustaceans and derivatives 3 . Eggs and derivatives 4 . Fish and derivatives
5 . Peanuts and derivatives 6 . Soy and derivatives 7 . Milk and derivatives 8 . Tree nuts and derivatives
9 . Celery and derivatives 10 . Mustard and derivatives 11 . Sesame seeds and derivatives 12 . Sulphur dioxide and sulphites
13 . Lupins and derivatives 14 . Molluscs and derivatives V . Vegetarians