

Restaurant

Specials*

Linguine with Lobster and Tuna Heart [A: 4-7-14]	€24.00
Seafood Starters' Selection***°	€34.00
Beef Fillet with Ovinforth Cheese and Grilled Vegetables	€25.00
Lobster Salad with Onions and Cherry Tomatoes	€45.00
Beef Steak with Rosemary Flavoured Roasted Potatoes	€23.00
Grilled Wagyu with Cardoncelli Mashrooms with Olives Oil and Persil	€35.00
Seafood 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

Crunchy Salad with Artichokes and Mullet Roe	€15.00
Potatoes, Porcini Mashrooms and Desulo Bacon Mille-Feuille	€14.00
Scallops in a Prawns Bisque	€16.00
Duck Breast Escalope with Caramellised Apples	€15.00
Fried Octopus on a Beans Cream	€16.00
Vegetables Pie on a Parmesan and Safron Cream	€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

Pumkin Cappellacci Pasta with Butter, Sage and Hazelnut Grain	€16.00
Linguine Pasta with Prawn Tartare, Burrata and Liquorice	€18.00
Grouper Ravioli with Mullet Roe and Cherry Tomatoes	€18.00
Spaghettoni with Sant'Antioco Mussels and Fiore Sardo Cheese [A: 1-7-14]	€17.00
Maccarones Ladros with Porcini Mashrooms and Crunchy Bacon	€17.00
Lasagna with Leeks and Truffle Cream	€19.00

Second Courses

Seabass Millefoglie with New Potatoes and Sundried Tomato	€21.00
Fried Calamari, Prawns and Fresh Fish	€22.00
Sliced Beef with Porcini Mashrooms	€22.00
Lamb Chops with Caramelized Pears and Sautéed Swiss Chard	€21.00
Roasted Pecorino Cheese in a Myrte, Honey and Walnuts reduction	€18.00
Seabream Fillet in a Rose Grapefruit and Orange reduction	€21.00

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
Cake with Orange and Dank Chocolate	€7.00
Artisanal Raviolini in a Ricotta Cream, Honey and Walnuts [A: 1-7-3-8]	€7.00
Seasonal Fruit Tagliata [A: V]	€7.00
Limoncello Cake with Chantilly Cream and Lemon Zeste	€7.00

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