

Starters

Bluefish Crudo and Labneh

Crudo of today's locally fish with goat's milk labneh,
lettuce compressed in whey,
red onion gel and wholegrain mustard. (4, 7, 9, *)

€ 20,00

Octopus and Coral

Octopus carpaccio with its mayonnaise, pickled vegetables,
and crispy squid ink wafer. (1, 3, 4, 14, *)

€ 16,00

Mixed Fried Seafood and Flavoured Mayonnaise

Lightly fried local catch,
shellfish and crustaceans,
served with chef's flavoured mayonnaise of the day. (1, 2, 4, 14, *)

€ 15,00

Terrine and "5/4"

Chilled beef and pork terrine with Vernaccia herb sauce,
bell pepper and puffed semolina.

€ 13,00

Pasta & First Courses

Gnocchi, Red Prawn and Catalana Style Sauce

Homemade potato gnocchi tossed in shellfish bisque,
with ginger marinated raw red prawns,
cold tomato and onion emulsion, prawn mayonnaise
and basil oil. (1, 2, 4, 6, 8, 10, 12, *)

€ 20,00

Farmyard Tortelli

Fresh egg pasta filled with white ragout
of chicken, rabbit and pork,
served with creamy mild pecorino cheese. (1, 3, 7, 8, 10, *)

€ 17,00

Spaghetti, Cozze, Bottarga

Bronze-drawn spaghetti with garlic,
olive oil and chili, mussels,
emulsified with bottarga and parsley powder. (1, 4, 8, 10, 14, *)

€ 18,00

Tuna "Puttanesca" and Smoked Ricotta

Short pasta tossed in roasted tomato sauce
with tuna ragout,
olives, capers, smoked ricotta and dill. (1, 4, 7, 10, *)

€ 18,00

Main Courses

The Essence of The Reef

Seared locally caught fish fillet
served with aubergine, fresh mint,
herb bread and seafood jus. (l, 4, 6, 8, *)

€ 20,00

The Summer Cut

Charcoal grilled premium white fish, watermelon,
sweet-and-sour melting spring onion,
and caper powder. (l, 4, 6, 8, *)

€ 22,00

The Day's Skewer

Soy glazed blue fish selection,
fruit and vegetable salad
and bitter leaves. (l, 4, 6, *)

€ 18,00

Duck , Peach & Pepper

Duck breast, peaches, "scapece" style
zucchini and pepper brown jus. (l, 6, 8, *)

€ 18,00

Dessert

Kefir, Honey and Helichrysum

*Kefir, saffron semifreddo with honey mousse
and helichrysum's essence. (1, 3, 7, 13, *)*

€ 9,00

Basil, Strawberries and White Chocolate

*Basil-infused panna cotta with fresh strawberries
and white chocolate. (1, 6, 7, *)*

€ 8,00

Lemon, Meringue and Fresh Fruit

*Lemon espuma with seasonal fresh fruit
and crispy meringue. (1, 3, 7, *)*

€ 8,00

Pirichittu, Dark Chocolate and Filu'e Ferru

*Traditional Quartu pirichittu
with 70% dark chocolate cremeux,
cherries and Filu'e Ferru cream. (1, 3, 6, 7, alcohol *)*

€ 9,00

Tasting Menu

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lettuce compressed in whey,
red onion gel and wholegrain mustard. (4, 7, 9, *)

Octopus and Coral

Octopus carpaccio with its mayonnaise, picked vegetables,
and crispy squid ink wafer. (1, 3, 4, 14, *)

Gnocchi, Red Prawn and Catalana Style Sauce

Homemade potato gnocchi tossed in shellfish bisque,
with ginger marinated raw red prawns,
cold tomato and onion emulsion, prawn mayonnaise
and basil oil. (1, 2, 4, 6, 8, 10, 12, *)

The Day's Skewer

Soy glazed blue fish selection,
fruit and vegetable salad
and bitter leaves. (1, 4, 6, *)

A Dessert of your choice from our Selection

€ 55,00 per person 5 Courses

Valid for the entire table

Drinks not included / Cover charge included