



## Wine shop restaurant since 1967 in Capoterra

In thanking you for your kind visit, allow us to remind you that Sardinian olives, artisan sausage, pecorino cream and a glass of Vernaccia is kindly offered by the management. We also remind you that the roasted eels served on the spit are not offered

### Covered

Regional brut aperitif (charmat method) 10 cl	€ 4,00
Brut aperitif classic method 10 cl	€ 4,00
Vernaccia vermouth aperitif (ice and orange) 5 cl	€ 6,00
Champagne aperitif (according to type) 10 cl	€ 5,00
	€ 7,00/10,00

### The smoked fish from the sea

Whole mullet roe served on the cutting board with sweet grapes (according to availability)	100 g	€ 25,00
Salted tuna bottarga with figs and jam (according to availability)	portion	€ 14,00
Buffalo mozzarella with smoked swordfish and raw tomato sauce	portion	€ 8,00

### Cold appetizers

"Burrida alla cagliaritana" (sea catfish cooked with walnuts, vinegar and cannonau)	portion	€ 8,00
Local octopus salad with potatoes, oil and wine vinegar	portion	€ 8,00
Fresh tuna (May to September) boiled with carlofortina in extra virgin olive oil and sour onions	portion	€ 8,00
Red prawns served cold with rocket, chickpeas vinagrette with balsamic vinegar of Jerzu (n ° 4)	portion	€ 12,00
Mixed cold sea appetizer (5 types of our preparations)	portion	€ 15,00
Mixed appetizer of hot sea (3 types of our preparations) (minimum 2 portions)	portion	€ 15,00

### The raw seafood

**(All our carpaccio and crustaceans are regularly cut down in temperature as required by law)**

"Tsarskaya" oysters on ice (France)	each	€ 3,00
Cocollons oysters on ice (Ireland)	each	€ 4,00
Red snapper carpaccio on potato cream (contains celery)	each	€ 10,00
Shrimps and prawns with oil, lemon and pepper emulsion (sold by weight)	portion	€ 11,00
Mullet carpaccio marinated on a bed of celery and crunchy pine nuts	100 g	€ 12,00
Mullet tartare (fish found) with selargine capers and pistachios *	portion	€ 10,00
<b>Prattu Mannu</b> (4 oysters, 4 clams, 4 truffles, 2 tartare, 4 small prawns and 4 small prawns)	portion	€ 50,00
<b>Prattu mannu and pagu pagu</b> (6 oysters, 6 clams, 6 truffles, 3 tartares, 6 small prawns and 6 small prawns)		€ 80,00
<b>Prattu Mannu Mannu</b> (8 oysters, 8 clams, 8 truffles, 4 tartarians 8 small prawns, 8 small prawns, 4 carpacci)		€ 120,00
<b>Prattu mannu mannu e mesu</b> (prattu mannu + 4 carpacci red mullet + 4 cuttlefish tagli+ 4 marinated anchovies )		€ 150,00
<b>Prattu Mannu Mannu and Bellu</b> (prattu mannu mannu + n ° 2 lobsters about 500 g each divided in half)		€ 160,00



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### Dried pasta first courses (portion 80 g)

Spaghetti with oil, garlic and mullet roe 🐟	portion	€ 16,00
Lobster spaghetti with spicy cherry tomatoes (weight 100 g € 16,00) 🦞	minimun 2 portion	
Arborea risotto with cuttlefish ink (octopus, cuttlefish, prawns, mussels ...) 🦑 🦐 🦪	portion	€ 14,00
"Fregula" of semolina in broth with tin clams, garlic and chilli pepper 🦪	minimun 2 portion	€ 30,00

(Remember that lobsters weigh on average over 300 g).

### Fresh pasta first courses (portion 80 g)

Mediterranean-style "Trofie di Capoterra" (with seafood, shellfish and tomato) 🦑 🦪	portion	€ 14,00
Fresh tagliatelle with mullet ragù and bottarga powder 🐟	portion	€ 14,00
Potato "Culurgiones" with fresh tomato and basil 🥔 🌿	portion	€ 12,00

Remember that for celiacs we always have a suitable type of pasta cooked and served as required

### Fried food you don't make at home (peanut oil) 🦪 🐟 🥜 🦪

Mixed fried fish from the Gulf ° with scabecciu sauce	portion	€ 20,00
Fried fresh Calamari °	portion	€ 15,00
Sliced moray eel	portion	€ 12,00
Small peach fried	portion	€ 12,00
Fried "Orziadas" (sea anemones) (second period)	portion	€ 15,00
Fried fresh potatoes	portion	€ 7,00

### From the kitchen:

"Cassola de pisci" (Thursday only) 🐟 🦑 🦪	portion	€ 20,00
(Soup of poor fish, prawns, cuttlefish, moray eel ... cooked with its broth)		
Mullet fillet (fish found) with cherry tomato and selargini capers ° * 🐟	portion	€ 18,00
Classic seafood soup (mussels, clams, tomato, garlic and chilli pepper) 🦪	portion	€ 12,00
Incasada eel (boiled with oil and pecorino cheese) (according to availability) 🐟	portion	€ 15,00
"Cassola of mussels" ( 1 kg of mussels with potatoes, spicy tomato and croutons ) 🦪	portion	€ 16,00

**\* We are pleased to inform you that since 2011 our restaurant has been collaborating with the Genoa aquarium for the re-evaluation of the "Rediscovered Fish" project ([www.pesceritrovato.it](http://www.pesceritrovato.it))**



*Sa Cardiga  
e su Schironi*

### Catch of the day on the charcoal grill

Sea bass (aquaculture)	100 g	€ 5,00
Mulletts	100 g	€ 7,00
Red prawns of the Mediterranean sea °	100 g	€ 12,00
Mediterranean sea scampi °	100 g	€ 12,00
Cuttlefish °°	100 g	€ 4,00
Eels of the pond at "Su Schironi"	100 g	€ 5,00
Mixed grill with "Sa Cardiga" (minimum 300 g per serving)	100 g	€ 7,50

### S'aligusta (lobster)

Grilled lobster with oil emulsion, vinegar, crustacean eggs and parsley	100 g	€ 16,00
Boiled Sardinian lobster with oil emulsion, vinegar and crustacean eggs	100 g	€ 16,00
Catalan-style boiled lobster with emulsion of oil, vinegar, lobster eggs, raw tomato and onion	100 g	€ 16,00

(Sardinian and Catalan lobsters are served cold)

Choose your daily catch safely in our showcase together with the dining room staff

### Side Dishes

Vegetables in pinzimonio (contains celery) 	consumption	€ 2,00/5,00
Mixed vegetable salad (contains celery) 	portion	€ 6,00

### Coffee bar

Coffee		€ 1,00
Cappuccino		€ 2,00
Myrtle / Limoncino	Of the Az. Bresca Dorada of Muravera	€ 3,00
Water (1 L)	Smeraldina	€ 3,00
Water (1 L)	Table microfiltered	€ 2,00
Drink 0.25 cl/ 0.275	Az. Agricola Siete Fuentes	€ 2,50
Jchnusa beer 0,66 cl		€ 5,00
Sardinian craft beer 0.50 cl (according to type)		€ 7,00/10,00

### Allergens table (for any information ask the dining room staff)



° These are fresh products subjected to temperature reduction and storage at -20 °

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