



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	€ 16,00
Buffalo mozzarella with smoked swordfish and raw tomato sauce 🐟	portion	€ 10,00

Cold appetizers

"Burrida alla cagliaritanu" (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 🐞	portion	€ 12,00
Mixed cold sea appetizer (5 types of our preparations) 🐞 🐟	portion	€ 18,00
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) 🐟	portion	€ 10,00
Shrimps and prawns with oil, lemon and pepper emulsion (sold by weight) 🐞 🐞	100 g	€ 12,00
Mullet carpaccio marinated on a bed of celery and crunchy pine nuts 🌿 🐟 🐟	portion	€ 14,00
Mullet tartare (fish found) with selargine capers and pistachios * 🐟 🐟	portion	€ 10,00
Prattu Mannu (4 oysters, 4 clams, 4 truffles, 2 tartare, 4 small prawns and 4 small prawns) 🐚 🐞		€ 56,00
Prattu Mannu and pagu pagu (6 oysters, 6 clams, 6 truffles, 3 tartares, 6 small prawns and 6 small prawns) 🐚 🐞		€ 80,00
Prattu Mannu Mannu (8 oysters, 8 clams, 8 truffles, 4 tartarians 8 small prawn(, 8 small prawns, 4 carpacci) 🐚 🐞		€ 120,00
Prattu Mannu Mannu and mesu (prattu mannu mannu + 4 carpacci red mullet + 4 cuttlefish tagli+ 4 marinated anchovies)		€ 150,00
Prattu Mannu Mannu and Bellu (prattu mannu mannu + n° 2 lobsters about 500 g each divided in half)(depending on availability)		€ 160,00
Prattu Mannu Mannu Bellu and Caru (prattu mannu mannu and caru + n° 2 conf. of caviale 18 g)(depending on availability)		€ 230,00



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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 "Caserecce" (with seafood, shellfish and tomato) 🦪 🦑	portion	€ 14,00
"Tagliatelle" with mullet ragù and bottarga powder 🐟	portion	€ 16,00
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	€ 14,00
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
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	€ 20,00

*** 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)**



Catch of the day on the charcoal grill

Sea bass (aquaculture)	100 g	€ 5,00
Mulletts	100 g	€ 7,50
Red prawns of the Mediterranean sea °	100 g	€ 13,00
Mediterranean sea scampi °	100 g	€ 13,00
Cuttlefish °°	100 g	€ 4,00
Eels of the pond at "Su Schironi" (according to the size)	each	€ 5,00/7,00
Mixed grill with "Sa Cardiga" (minimum 300 g per serving)	100 g	€ 8,00

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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