

# Menù sa cardiga



**Aperitif "Vernaccia as it once was"**  
**with sardinian olives, pecorino cream,**  
**sausage on the cutting board, carasau bread and warm civraxiu**

**Smoked mullet with peppers cream**  
**"Agliata" alla bosana**  
**Marinated anchovies, potatoes and basil pesto**

**Raw oysters (Ireland and France) and little raw shrimps on ice**  
**Fried mussels**

**Fresh tagliatelle with mullet ragout and roe**

**Mixed grill of the gulf cooked with charcoal**

**Fake cheesecake with zafferan and ricotta cheese**

**Coffee and myrtle, lemon or filuferru**

**Microfiltered water**

**From Tuesday to Saturday € 48.00 excluding wine and drinks**

**With 4 matching wines by the glass € 70.00 (depending on the type available)**

**The menù could change according to the catch of the day**

**Dear customers, we remind you that the menu can be used for a min. of 2 people and applies to all diners at the table (except in the case of children, allergies and intolerances) and cannot be changed. The tasting menu is not an obligation, but a chance to explore our regional cuisine.**

**Murgia Gianluca**