

# Sa Cardiga menù



**Our aperitif “Vernaccia like it once was”**

**Sardinian olives, pecorino cream,  
sausage on the cutting board, carasau bread and hot civraxiu**

**Swordfish smoked by us, buffalo mozzarella and tomato cream**

**Cagliaritana-style “Burrida”.**

**Fresh tuna Carlofortina style**

**Spicy “Cassola” of mussels and potatoes**

**Fried cuttlefish tagliatelle with scabecciu sauce**

**“Small incasada ravioli” filled with roasted eel**

**Mixed grill from the gulf cooked on charcoal**

**Crispy pistachio praline and soft gianduaia**

**Coffee and myrtle, lemon or filuferru**

**Microfiltered water**

**From tuesday to saturday € 50,00 excluding wine drinks and distillates.**

**With 4 matching wines by the glass € 75.00 (depending on the type available)**

**Menu subject to change based on availability on 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), and cannot be changed. The tasting menu is not an obligation, but a chance to explore our regional cuisine.**

**Murgia Gianluca**