

# Menù special



Dear customers, my name is Emanuele Scanu, I'm the young Chef of this kitchen and I want to thank you for choosing us. I've always embraced our island's traditions, I studied and re-elaborated them, always according to the season of products.

I would like to share my passion with you, and that's why every fifteen days I create a "special menù" to express my creativity.

Following by my proposals for this period :

Swordfish carpaccio, blackberry with thyme, olive pate and semi-dry tomato with orange ( 9,10 )	€ 20,00
Squid tagliatella with rum, crispy civraxiu and zucchini-mint cream ( 1,6,10,14 )	€ 20,00
Fresh curzetto with black squid ink, cauliflower cream, clums and cheek ( 1,2,6 )	€ 20,00
Red shrimp tagliatelle, cherry tomato with lemon, gin and pumpkin flowers ( 1,4,7,14 )	€ 25,00
Tuna cutlet with buffalo mozzarella and dry tomato, tartare and fried vegetables ( 1,2,8,9 )	€ 28,00
Fillet of the catch of the day, vermouth sauce, vitellote and smoked cucumber ( 2,7,9,14 )	€ 25,00

*Kitchen is passion.....dedication...and creativity*

*Chef Emanuele Scanu*

TO IMPROVE OUR SERVICE WE WANT TO INFORM YOU THAT THESE DISHES  
NEED AT LEAST 20 MINUTES OF PREPARATION