

CUCINA & CANTINA

DAL 1967 IN CAPOTERRA



Dear customer, welcome to "Domu Murgia",
in thanking you for your kind visit, allow us to remind you that the Sardinian olives, the homemade sausage, the pecorino cream and the small glass of Vernaccia are kindly offered by the Murgia family. As the name distinguishes us, we always try to use the products of our territories, but in these particular periods where the availability of the product is increasingly difficult, sometimes it could happen that the origin is not regional because it is unavailable or out of season. In any case we are happy to inform you of the origin of each product we sell, we ask you in any case of perplexity to ask our staff .

Cover-charge	€ 4,00
Regional brut aperitif (charmat method) 10 cl	€ 6,00
National brut aperitif (classic method) 10 cl	€ 7,00/12,00
Vernaccia vermouth aperitif (ice and orange) 5 cl	€ 5,00
Champagne aperitif (according to type) 10 cl	€ 8,00/14,00
Cocktail aperitif (Gin Tonic - Martini - Americano)	€ 10,00

In our "Domu" we have a tradition that I like to share with who come to visit us, and that is to pass between the tables "Su Schironi" (the spit) with eels or capitone, mullet or coratella this is a proposal, and as that can be accepted or rejected, but I remind you that it is not free. I also remind you that in my kitchen chilli pepper, garlic and parsley are often used ... if you have any allergies it is always better to let the dining room staff know, where possible we will try to satisfy you.

Kitchen hours :

Lunch 12.00 14.30 (last order before 14.30 - excluding desserts or cheeses)

Dinner 20.00 pm 22.30 pm (last order by 22.30 pm - desserts or cheeses excluded)

Sea smoked fish



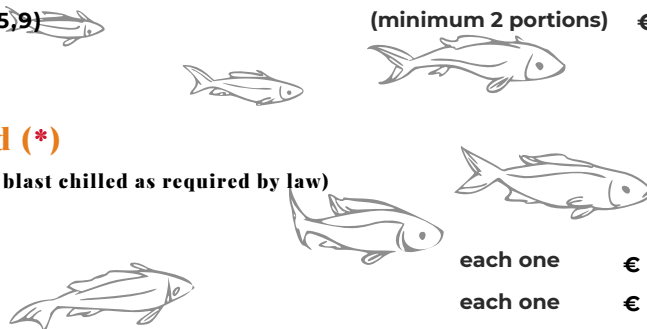
Whole mullet botargo served on a chopping board with sweet grapes (sale by weight) (9)	100 g	€ 35,00
Salted tuna botargo on its summer vegetable garden (9)	portion	€ 16,00
Mullet (our production) carrots cream, spring mix and raisin ° (4,8)	portion	€ 12,00

(The accompaniment of the smoked meats could change according to the season)

Traditional appetizers

"Burrida alla cagliaritana" (catfish cooked with walnuts, vinegar and cannonau)°(5,9)	portion	€ 9,00
Sour local octopus with evo seasonal vegetables° (6)	portion	€ 9,00
Fresh tuna° (May-September) boiled in Carloforte style in olive oil and pickled onions (9)	portion	€ 9,00
"Agliata alla bosana" (green fish, lightly sweet and sour tomato)°° (9)	portion	€ 9,00
Marinated sardine (or anchovy), potato timbale and basil pesto° (9)	portion	€ 9,00
Our boiled octopus served whole (sale by weight) (6)	g 100	€ 5,00
(Usually the octopus weight is over 300g)		

Cold mixed seafood appetizer (5 types depending on the fish) (6,4,5,9)	portion	€ 22,00
Mixed appetizer of warm sea (3 types depending on the catch) (6,4,5,9)	(minimum 2 portions)	€ 40,00



Raw seafood (*)

(All our carpaccio and shellfish are regularly blast chilled as required by law)

"Tsarskaya" oysters on ice (France) (6)	each one	€ 4,00
Cocollons oysters on ice (Ireland) (6)	each one	€ 4,00
Red snapper carpaccio on potato cream (contains celery) (7,9)	portion	€ 14,00
Shrimps and prawns with oil, lemon and pepper emulsion (sold by weight) (4)		€ 11,00/ 14,00
Red mullet carpaccio marinated on a bed of celery and crunchy pine nuts (5,7,9)	portion	€ 18,00
Mullet tartare (fish found) with seasonal vegetables (5,9)	portion	€ 12,00
Prattu Mannu (4 oysters, 4 clams, 4 truffles, 2 tartare, 4 small prawns and 4 small scampi) (4,6)		€ 60,00
Prattu mannu e pagu pagu (6 oysters, 6 clams, 6 truffles, 3 tartares, 6 small prawns and 6 small scampi) (4,5,6)		€ 90,00
Prattu Mannu Mannu (8 oysters, 8 clams, 8 truffles, 4 tartarians, 8 small prawn, 8 small scampi, 4 carpacci) (4,5,6,9)		€ 140,00
Prattu Mannu Mannu e bellu (prattu mannu mannu + 2 lobsters about 500g each divided in half) (by availability) (4,5,6,9)		€ 220,00
Caviar selected by us (Asetra)		€ 25,00

(The composed dishes cannot be modified and are subject to variations according to the period and availability)

Dry pasta first courses (portion 80 g

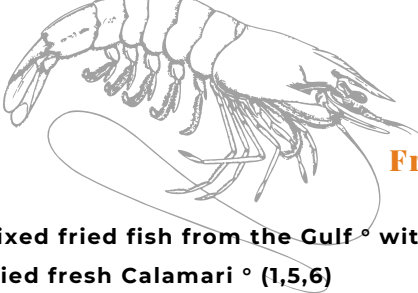
Risotto di Arborea alla pescatora con nero di seppia (polpo, seppia, gamberi, cozze...) (4,6,9)	portion	€ 18,00
Fregula of semolina (Pastificio dei Profeti) in broth with tin clams, garlic and chilli pepper (1,6)	minimum 2 portions	€ 40,00
Thiesi Spaghetto with oil, garlic and mullet roe (1,9) with oil, garlic and mullet roe (1,9)	portion	€ 20,00
Thiesi spaghetti whit lobster, spicy cherry tomatoes (sell by weight 100 g € 18,00) (1,4)	minimum 2 portions	

(We remind you that lobsters weigh on average over 300 g, ask the staff for the actual weight before ordering)

Fresh pasta dishes (portion 80 g)

"Mediterranean-style" fresh malloreddus (with seafood, shellfish and tomato) (1,4,6,8)	portion	€ 18,00
"Tortelli incasada" with roasted eel (1,2,8,9)	portion	€ 18,00
"Culurgiones Ogliastrino", with sardine, smoked aubergine, mustia ricotta and caper powder (1,4,7)	portion	€ 20,00
"Curzetti of Carloforte" with red mullet ragù, tomatoes and crusty bread (1,9)	portion	€ 20,00

(We also point out that to speed up service, orders with more than three types of first courses per table will not be processed)



Fried food you don't make at home (peanut oil)

Mixed fried fish from the Gulf ° with scabecciu sauce (1,4,5,6,9)	portion	€ 25,00
Fried fresh Calamari ° (1,5,6)	portion	€ 18,00
Sliced moray eel (1,5,9)	portion	€ 14,00
Fried "Orziadas" (sea anemones) (1,5,9) (by period)	portion	€ 20,00
Fried fresh potatoes (5)	portion	€ 7,00

Catch of the day on the charcoal grill

Sea bass (aquaculture) (9)	100 g	€ 5,50
Red mullet (9)	100 g	€ 8,00
Mulletts (9)	100 g	€ 4,00
Red prawns of the Mediterranean sea ° (4) (according to the size)	100 g	€ 14,00/16,00
Mediterranean sea scampi ° (4) (according to the size)	100 g	€ 14,00/16,00
Cuttlefish °° (6)	100 g	€ 5,00
Eels of the pond at "Su Schironi" (according to the size) (9)	each one	€ 5,00/7,00
Mixed grill with "Sa Cardiga" (minimum 300 g per serving) (according to type) (4,6,9)	100 g	€ 8,00

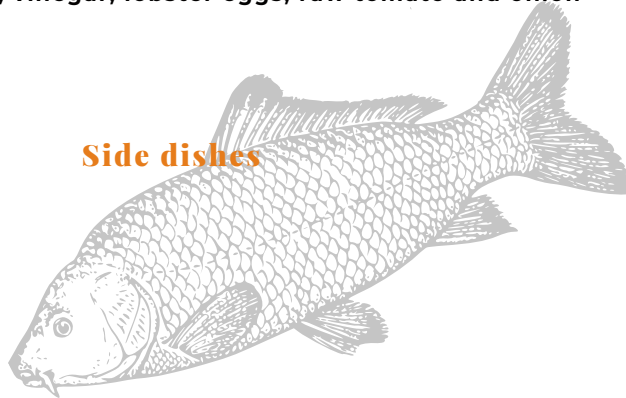
(Choose your daily catch safely in our showcase with our staff)

S'aligusta (lobster)

Grilled lobster with oil emulsion, vinegar, crustacean eggs and parsley	100 g	€ 18,00
Boiled Sardinian lobster with oil emulsion, vinegar and crustacean eggs	100 g	€ 18,00
Catalan-style boiled lobster with emulsion of oil, vinegar, lobster eggs, raw tomato and onion (Sardinian and Catalan lobsters are served cold)	100 g	€ 18,00

Side dishes

Vegetables in pinzimonio (contains celery) (7)	by consumption	€ 2,00/5,00
Mixed vegetable salad (contains celery) (7)	portion	€ 6,00



Coffee bar

Coffee	€ 1,50
Cappuccino	€ 2,00
Myrtle / Limoncino Of the Bresca Dorada of Muravera	€ 3,00
Water (1 L) Smeraldina	€ 3,00
Water (1 L) Microfiltered	€ 2,00
Drink 0.33	€ 2,50
Jchnusa beer 0,66 cl	€ 5,00
Sardinian craft beer 0.50 cl (according to type)	€ 7,00/15,00



Thank you for coming to our restaurant, to improve our service ask and wait for the bill at the table, not at the reception please.

Thank you for choosing our takeaway service - Takeaway container €1.00















Cake service €2.00 per diner

Corkage service (see wine list)

Recipe modification service in the menu (addition or reduction of product) €5.00 per modification + the cost of the added product (also valid for celiacs and similar)

Please also remember that in the event of damage to the restaurant equipment not attributable to our staff but to your negligence, such equipment will be charged to the bill.

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

FOOD ALLERGENS						
						
1 GLUTEN	2 MILK	3 LUPINS	4 CRUSTACEAN	5 TREE NUTS	6 SHELLFISH	7 CELERY
						
8 EGG	9 FISH	10 SENAPE	11 PEANUTS	12 SESAME	13 SOY	14 SULFITES

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

We are pleased to inform you that since 2011 our restaurant has been collaborating with the Genoa aquarium for the revaluation of the "Pesce Ritrovato" project (www.pesceritrovato.it)

*** Remember that eating raw seafood could always be dangerous, even if we respect the rules of cold and all the proceedings, these animals are the filter of the sea and its bacterial load has no smell, no taste and no colour and cannot be detected by our staff**