

Special menù



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 :

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| Soft egg with peas cream and devil-style cuttlefish
(3,14) | € 15,00 |
| Carnaroli risotto from Arborea with mullet and its botargo min. two portions
(3,4,7,9) | € 25,00 |
| Roasted sardine... in pizzaiola style
(4,7) | € 20,00 |

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