

PLATTERS

sliced cuts selection of salami and cheeses, olives,
mozzarella and cherry tomatoes ⁽⁴⁾

€ 18,00 pers. / € 32,00 per 2 pers.

Seasonal fruits

€ 12,00

Caprese (mozzarella and tomatoes) ⁽⁴⁾

€ 15,00

FRIES

Italia Frying:

potato croquettes, red rice balls,
zeppoline, battered vegetables

with sauce with spices ⁽¹⁻⁴⁾

€ 15,00

Frying of the Sea:

shrimps*, calamari*, battered vegetables

with sauce with spices ⁽¹⁻⁸⁾

€ 20,00



CRUDITE DI MARE

Tasting:

3 oysters, 3 shrimps**, 2 scampi** (5 - 8)
€ 55,00

Oyster (5)
€ 7,00 cad.

Scampi** (8)
€ 7,00 cad.

Shrimp** (8)
€ 8,00 cad.

Tuna steak**
with caramelized sauce and wasabi (6)
€ 15,00

Catch of the day carpaccio**
tuna, amberjack, croaker, salmon, dentex or grouper (6)
€ 26,00

Tuna and salmon poké**
with rice, mango and pineapple (6)
€ 24,00

Tartare trio**
tuna, amberjack, salmon (6)
€ 35,00

DESSERT

Fruit platter

€ 12,00

Melon with port

€ 12,00

Plateau of fruits filled with artisanal gelato:
little banana, fig, kiwi, strawberry, apricot, peach

€ 10,00 3 pz / € 4,00 1 pz

Tiramisù semifreddo (1 - 2 - 3 - 4 - 10)

€ 8,00

Semifreddo Sinfonia di pistacchio (1 - 2 - 3 - 4 - 10)

nougat and pistachio cream on almond sponge cake with orange flavored,
covered with pistachio and chopped nougat glaze

€ 8,00

Semifreddo cheesecake ai frutti di bosco (1 - 2 - 3 - 4 - 10)

tart with mascarpone cream covered with berries

€ 8,00

Semifreddo intenso piacere (1 - 2 - 3 - 4 - 10)

a hazelnut biscuit filled with dark chocolate mousse,
Bourbon vanilla and mandarin cream

€ 8,00

Pellecchiella (1 - 2 - 3 - 4 - 10)

Chocolate sponge cake filled with an orange flavored
light mascarpone cheese mousse and apricot pulp

€ 8,00

Allergens

Dear customer, our menu contains ingredients that might cause allergies and intolerances, and some products may be frozen. For any further information, please ask our staff. Thank you.

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| 1 GLUTEN
Cereals, wheat, rye, barley, oats, spelt, kamut,
including hybridized and derivatives | 8 CRUSTACEANS
Shrimp, scampi, lobster, crabs and other shellfish |
| 2 PEANUTS AND DERIVATIVES | 9 CELERY
Can be served in pieces and in preparation for
soups, sauces and concentrates |
| 3 NUTS
Almonds, hazelnuts, common nuts, pistachios | 10 EGGS AND DERIVATIVES
Eggs and products containing them: mayonnaise,
egg pasta |
| 4 MILK AND DERIVATIVES
Any product in which milk is used: various cheeses
and creams | 11 SOY BEANS AND DERIVATIVES |
| 5 MOLLUSCS
All types of shellfish: mussels, clams, oysters,
octopus, cuttlefish, squid | 12 MUSTARD AND DERIVATIVES |
| 6 FISH
Fish and any product that contains fish | 13 LUPIN AND DERIVATIVES |
| 7 SESAME
Whole seeds, flours even if they contain a
minimum percentage | 14 SULPHUR DIOXIDE AND SULPHITES
At concentrations of more than 10 MG/KG or
10 MG/ Litre expressed as SO ₂ |

** Products are subject to local availability, may be frozen on board.*

*** Product Frozen according to Legislative Decree 101/ 1992*



SARDINIAN WHITE WINES

Capichera Classico <i>Vermentino</i>	€ 80,00
Capichera Vendemmia Tardiva <i>Vermentino</i>	€ 120,00
Li Duni Rena Bianca <i>Vermentino di Gallura Doc</i>	€ 25,00
Li Duni Nozzinnà <i>Vermentino di Gallura Superiore Docg</i>	€ 40,00
Murales Su Soi <i>Vermentino di Sardegna Doc</i>	€ 25,00
Murales Miradas <i>Vermentino di Gallura Docg</i>	€ 35,00
Murales Lumenera <i>Vermentino di Gallura Tardivo Docg</i>	€ 45,00
Murales Sentenzia <i>Isola dei Nuraghi - Viognier</i>	€ 40,00
Parpinello Centogemme <i>Alghero Torbato Doc</i>	€ 25,00
Parpinello Itan <i>Isola dei Nuraghi Igt - Sauvignon Blanc - Chardonnay</i>	€ 25,00
Parpinello José <i>Semidano di Sardegna Doc</i>	€ 25,00
Siddura Spera <i>Vermentino di Gallura Docg</i>	€ 25,00
Siddura Beru <i>Vermentino di Gallura Docg Superiore</i>	€ 45,00

ITALIAN WHITE WINES

Ceretto Blangé	€ 40,00
Hofstätter Chardonnay	€ 35,00
Hofstätter Josep Gewurtztraminer	€ 45,00
Hofstätter Pinot Grigio	€ 35,00
Hofstätter Sauvignon	€ 35,00

ROSE WINES

Siddura Nudo <i>Cannonau Doc Rosato</i>	€ 35,00
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RED WINES

Murales Su Soi Cannonau <i>Cannonau di Sardegna Doc</i>	€ 30,00
Parpinello Kressia <i>Igt Cagnulari di Sardegna</i>	€ 30,00
Siddura Estru <i>Igt Carignano</i>	€ 25,00
Siddura Fola <i>Cannonau di Sardegna Doc Riserva</i>	€ 50,00

SPARKLING WINES

Berlucchi - Franciacorta Brut	€ 40,00
Franciacorta Ferghettina Brut Docg	€ 40,00
Ferghettina Milledì - Franciacorta Brut Docg	€ 60,00
Ferghettina Saten - Franciacorta Brut Docg	€ 65,00
Peedres Sangusta Gold <i>Vermentino di Gallura Docg Spumante Brut</i>	€ 25,00
Murales Kariasa Rosé <i>Carignano 100% Spumante Extra Dry Vinificato in bianco</i>	€ 25,00
Dom Perignon	€ 460,00
Moët Chandon	€ 80,00
Veuve Cliquot	€ 80,00
Ferrari <i>Brut Trento Doc - Chardonnay</i>	€ 40,00
Li Duni Li Junchi Rosé <i>Igt Rosato Extra Dry Millesimato</i>	€ 25,00



COCKTAIL LIST

€ 16,00

Sintonia

*Gin Tanqueray Ten infused with flower pea blossom,
elderflower tonic*

Cucurucucu Paloma

*Tequila Espolon Blanco infused with vanilla,
lime, pink grapefruit, spicy salt*

Old Ginger

*Bulleit Bourbon, ginger honey
Angostura Orange, essence of bergamot*

Exotic

*Rum Legendario Anejo, rum Legendario 7 , cachaça Leblon,
lime, mango, passion fruit, Ginger Beer*

Spritz Sbagliato

Aperol, currant, Campari, lemon, Prosecco

Red Lips

*Citadelle Gin, raspberry osmosi, lemon,
Sangue Morlacco, Magic Velvet*

This Land

*Gin Rena 41, lemon, myrtle jam,
Triplesec, froth of watermelon*

Popopo Modoro!

*Vodka infused with peppers, mango jam, tomato juice,
lemon, tabasco, Worcestershire sauce, salt, pepper*

Spicy

*Tequila Espolon infused with habanero, lime,
cinnamon, vanilla, Ginger Beer*



MOCKTAILS

€ 10,00

Sintonia Colada

Ananas, lime, coconut cream

Marmorata

Watermelon, lime, pink grapefruit soda

Cala Spinosa

Vanilla, cinnamon, lime, Ginger Beer

Conca Verde

Passion fruit, mint, white sugar, Lemon Soda

Valle dell'Erica

Melon, pomegranate, lemon, tonic

INTERNATIONAL COCKTAIL

€ 15,00



GIN CORNER

€ 18,00

Combined with a good Fever Tree tonic selected by the Barlady
Indian, Mediterranean, Eldelfower, Classic

Portobello
Seven Hills
Tanqueray Ten
Gin Arte
Rena 41

Vento
Gin Mare
Citadelle
Portofino
Etsu

Solaro Capri
Del Professore la Madame
Xibal
Roby Marton
Engine

VODKA

€ 12,00

Belvedere
Beluga
Grey Goose
Absolut

RUM

€ 12,00

Abuelo 12
Zacapa 23
Don Papa
Cubaney 18

WHISKY

€ 12,00

Bulleit Bourbon
Bulleit Rye
Woodford Reserve
Laphroaig 10

Talisker Skye 10
Jameson Black Barrel
Nikka From Barrel



BEER

Draught Ichnusa Unfiltered 0,20 cl	€ 4,00
Draught Ichnusa Unfiltered 0,40 cl	€ 7,50
Bottled Ichnusa Unfiltered 0,33 cl	€ 5,00
Bottled Ichnusa 0,33 cl	€ 5,00
Draught Heineken 0,20 cl	€ 4,00
Draught Heineken 0,40 cl	€ 7,00
Bottled Heineken 0,33 cl	€ 5,00
Bottled Ceres 0,33 cl	€ 6,00
Bottled Corona 0,33 cl	€ 6,00

WINES

White wine by the glass	€ 7,00
Red wine by the glass	€ 7,00
Rosé wine by the glass Nudo Doc Rosato Siddura	€ 7,00

SOFT DRINKS

Still / sparkling water 0,50 cl	€ 2,00	Bitter	€ 4,00
Still / sparkling water 0,75 cl	€ 3,50	Crodino	€ 4,00
Juices	€ 3,00	Campari Soda	€ 5,00
Coca Cola / Coca Cola Zero	€ 3,50	Red Bull	€ 5,00
Fanta	€ 3,50	Cocktail San Pellegrino	€ 6,00
Sprite	€ 3,50	Schweppes Tonic	€ 4,00
Lipton Tea Peach / Lemon	€ 3,50	Schweppes Lemon	€ 4,00
Lemon Soda	€ 3,50	Ginger Beer Fever Tree	€ 5,00
Chinotto	€ 3,50	Ginger Ale Fever Tree	€ 5,00

CAFE

Espresso	€ 1,50	The Caldo	€ 3,00
Espresso decaf	€ 2,00	Camomilla / Tisana	€ 3,00
Espresso Macchiato	€ 1,50	Orange juice	€ 5,00
Barley coffee	€ 2,00	Latte Bianco	€ 2,00
Ginseng	€ 2,00	Shakerato Corretto	€ 8,00
Americano	€ 2,30	Espresso Doppio	€ 3,00
Cappuccino	€ 2,00	Glass of water	€ 0,50
Cappuccino decaf	€ 2,50		
Soy cappucino	€ 3,00	CROISSANT	
Latte Macchiato	€ 2,50	Vegan croissant	€ 2,00
Caffelatte	€ 2,50	Butter plain croissant	€ 2,00
Marocchino	€ 2,50	Filled croissant	€ 2,20
Caffé Corretto	€ 2,50	Pain au chocolat	€ 2,20
Caffé Shakerato	€ 4,00	Small croissant	€ 1,00