

Vegan

Starters

Crostone GF V DF 13.95

Homemade cannellini and rosemary cream, black cabbage, sun-dried tomatoes, capers, sweet chilli, garlic, pine nuts, extra virgin olive oil.

Assortito GF V DF 12.95

Sweet peppers, aubergines, wild mushrooms, black olives, baby pickled onions, artichokes, red onion and chilli flatbread.

Quadrotti di Polenta con Funghi Selvatici GF V DF 10.95

Sardinian polenta mignons with wild mushrooms, parsley, garlic and little chilli.

Melanzane in Agliata GF V DF 9.95

Sliced fried aubergines with Agliata, a typical Sardinian sauce made with tomatoes, garlic, chilli, parsley and a touch of red wine vinegar. Served with rustic bread.

Mains

Malloreddus con Fiori di Zucca GF V GF 16.95

Traditional Sardinian shell-shaped pasta with courgettes, saffron, courgette flowers, sundried-tomato, basil, spring onion and almond flakes.

Cavolfiore GF V DF 14.50

Sardinia paradise of longevity! This is one of the dishes that our ancestors consumed regularly. Baby cauliflower, sun-dried tomatoes, onion, sultanas, black olives.

Gnocchi di Patate GF V DF 16.95

Potato dumplings, served with spring onion, cherry tomatoes, wild mushrooms, basil, black truffle oil.