

**MENU**  
**À LA CARTE**

IN COLLABORATION WITH  
**CHEF SADLER**



## STARTERS

- Warm mixed milk ricotta Savarin** 27  
*with green asparagus, crispy Grana Padano sphere, asparagus cream and quail egg yolk*  
(3,5,7)
- Carpaccio of Sardinian red ox beef** 28  
*aged Orgosolo ricotta, nectarine peaches and whole grain mustard*  
(7,10)
- Grilled octopus\*** 28  
*with smoked eggplant, friggitelli peppers and rosemary-flavored carasau bread*  
(1,4,14)
- Tartare of red tuna \* from Carloforte** 30  
*toasted hazelnuts with yellow sauce of anchovies and peppers*  
(4,8)
- “Italian sashimi”\* seafood platter** 60  
*with six types of fish and their respective garnishes*  
(2,4,6,11,14)

## PASTA

- Sardinian fregola pasta\*** 27  
*with seafood and  
a light touch of chili*  
(1,4,9,14)
- Gragnano paccheri pasta** 29  
**with three tomatoes**  
*creamy Grana Padano cheese sauce,  
24-month aged reserve and fresh basil*  
(1,7)
- Handmade Lorighittas pasta** 30  
*with lamb ragù, mint  
and pecorino cheese*  
(1,7)
- Campofilone Linguine** 31  
*with clams, lime and  
Cabras grey mullet bottarga*  
(1,4,9,14)
- Homemade\*** 38  
**“spaghetti alla chitarra”**  
*with grilled lobster, its cooking jus  
and a hint of fairy pepper*  
(1,2,3,9)

## MAIN COURSES

- Grilled Black Angus beef fillet\*** 35  
*with roasted potatoes, sautéed zucchini and tarragon mayonnaise*  
(1,2,3,9)
- Roast lamb shoulder\*** 35  
*with pan gravy, mint caponata and roasted potatoes*  
(9)
- Slow-cooked pork belly\*** 35  
*with grilled onions, pecorino cream, bitter wild herbs and garlic-infused aromatic oil*  
(7)
- Mixed fried seafood\*** 42  
*with calamari, shrimp, langoustines and zucchini flowers, served with lime mayo*  
(1,2,3,4,5,10)
- Salt-baked sea bass\*** 42  
*with oil-roasted vegetables, mashed potatoes with yogurt and chives*  
(4,7)
- Mediterranean fish soup\*** 48  
**“disiliscata”**  
*with saffron, fennel and chickpea hummus, with bones removed*  
(4,9)

## TASTING MENU

### **Grilled octopus\***

*with smoked eggplant, friggitelli peppers  
and rosemary-flavored carasau bread*

(1,4)

### **Tartare of red tuna\* from Carloforte**

*toasted hazelnuts with yellow sauce  
of anchovies and peppers*

(4,8)

### **Homemade\* “spaghetti alla chitarra”**

*with grilled lobster, its cooking jus  
and a hint of fairy pepper*

(1,2,3,9)

### **Slow-cooked pork belly\***

*with grilled onions, pecorino cream,  
bitter wild herbs and garlic-infused aromatic oil*

(7)

### **Dadolata\* of compressed watermelon**

*with spheres of white chocolate mousse  
and ladyfinger biscuits*

(1,3,5,6,7,8,11)

125 per person

IN COLLABORATION WITH  
**CHEF SADLER**

  
**RISTORANTE**  
*Delle Rose*  
PORTOCERVO

## DESSERTS

<b>Tiramisardo*</b> <i>a sweet reminiscent of the chef Massimo</i> (1,3,7,8)	12
<b>Torta caprese*</b> <i>with white coffee foam</i> (1,3,4,6,7,8)	12
<b>Insalate di pesche*</b> <b>in Batìso Prosecco</b> <i>with amaretto gelato</i> (1,3,5,6,7,8,11)	12
<b>Dadolata*</b> <b>of compressed watermelon</b> <i>with spheres of white chocolate mousse and ladyfinger biscuits</i> (1,3,5,6,7,8,11)	12

cover charge 5

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PORTOCERVO