

# Luigi Pomata

## Starter

Our crunchy sea-smoked eggplant Parmigiana with smoked tuna and swordfish, tomato reduction, stracciatella, eggplant powder and basil pesto	€ 18,00
Remember Gratin Mussel Mussels, tomato confit capers, crispy herbal bread, lemon peel and cauliflower foam	€ 18,00
✓ Pizzaiola Carasau bread with vegetables from the garden, goat stracchino cheese, capers, crunchy olives and vegetarian cream	€ 15,00
Cuttlefish & Squid cooked at low temperature, gin sauce, green beans from Terraseo, black bread and shallots cooks in red wine	€ 19,00
Our Fried fish with vegetables, fish and shrimps with our wasabi mayonnaise	€ 22,00
Our can reserve of Bluefin Tuna in olive oil served with cherry tomatoes	€ 25,00
Our can reserve of Bluefin tuna Belly in olive oil served with cherry tomatoes	€ 30,00
Our can reserve of Bluefin tuna Tarantello in olive oil served with cherry tomatoes	€ 35,00

## Raw Starter

Girotonno: 7 cuts of raw bluefin tuna Fillet carpaccio and seawater sauce - Tartare with mozzarella cream, crispy capers and fish eggs - Diaphragm in herb crust and kefir cream Reale in lemon pepper crust and citrus sauce - Belly carpaccio, dry martini jelly and orange sauce – Tuna head Tartare with wasabi mayo – Tarantello and Pompia	€ 33,00
Carpaccio of red shrimp, Bio eggs cooked at low temperature and Sardinian truffle	€ 24,00
Tartara of bluefin tuna chopped by knife served with buffalo mozzarella cream and fish eggs	€ 22,00
White fish carpaccio marinated in tomato water, sour cream, chicory and pomegranate sauce	€ 20,00

## First Course

Fresh pasta stuffed with stewed beef, ricotta cream, beets, pear gel and gravy	€ 18,00
Carnaroli Sardinian Rice with purple cabbage, green apple, donkey cheese fondue, tuna bottarga (15 minutes)	€ 22,00
Fresh Tagliolini crudaiola pasta with raw Red Shrimp, fish eggs, roasted tomatoes, basil, lemon and truffle	€ 24,00
Linguine "Nicolo style" in the menu since 1973 with our tuna fish in olive oil, Selargini capers, olives, Gran Campidano cheese and lemon peel	€ 20,00
Smoked fresh spaghetti with cheese, pepper, sea urchin cream and parsley powder	€ 22,00
✓ Fresh Ravioli stuffed with potatoes and green beans, basil pesto, tomato sauce and Gran Campidano cheese	€ 16,00

### ✓ Vegetarian Dish

The price of half portion it's reduce of 35% to normal portions. Bread, micro-filtered water included in the price, service 8%

All dishes listed on the menu may contain traces of: grains, shellfish, eggs, fish, peanuts, soya, nuts, celery, sesame seeds, lupine, molluscs, sulfur dioxide, sulphites, mustard.  
In case of allergies or intolerances ask the service personnel in order to meet your needs ask for the allergies book  
On the orders of the Ministry of Health "EC Regulation no. 853/2004 "all served fish is shot down from -20 ° C to -197 ° C, in the absence of fresh produce, we used frozen products.

## Second Course

Bluefin Tuna belly in crust of bread with ham, wild beets, herbs cream with wasabi-flavoured	€ 28,00
Red Tuna filet just seared with foie gras, eggplant lemon and red wine sauce	€ 32,00
Mixed fillet Fish soup in carasau bread crust with Taboulè of cous cous, fish filet, mussels, shrimps, vegetables and lemon peel	€ 30,00
Turbot slice, roasted with thyme, cream and pumpkin chutney, goat cheese and coffee	€ 28,00
Codfish steameds chamomile, artichokes, almond cream, sweet and sour onions and vegetable souce	€ 28,00
Bio Rabbit, stuffed with red shrimp in a mantle of lard, roast sauce, mushrooms, liver sandwich	€ 26,00
Sardinian beef filet, its souce and potato cream	€ 28,00
Sardinian suckling pig cooked at 68° for 48 hours with potatoes millefeuille, its roast sauce and grue of cocoa	€ 26,00

## Dessert & Cheese

The Chocolate Carousel (Homage to "Alinea"Chicago) with mousse to various chocolates, creams and sauces, crispy and sweet bread For two people caught at the table	€ 35,00
Honey & Lemon Olive oil savarin, lemon parfait, crunchy honey, lemon curd and saffron ice cream	€ 12,00
Persimmon persimmon cream, white chocolate smoked mousse, chestnut earth, rum gel and muscovado ice cream	€ 12,00
Soft-hearted chocolate cake with red fruit sauce and pistachio ice cream (10 minutes of cooking)	€ 12,00
Cannoli Pasta Fillo with foams of sheep's milk ricotta, its sauces and ice-cream	€ 12,00
Our Birramisù with coffee cream-beer, mascarpone mousse, cocoa waffle and chocolate ice cream	€ 12,00
Composition of fresh fruit with strawberry centrifuge, and lemon ice cream	€ 10,00
Ice cream of our production: (The Pellet) Pistachio, Chocolate, Double cream, salted Caramel and Lemon	€ 3,00
Our lemon sorbet	€ 6,00
Selection of cheeses with jams in combination	€ 15,00

**Mine is a contemporary cuisine that looks to the future without ever forgetting its origins, valuing the products of the territory**