

Luigi Pomata at NEXT

Tasting Menù

“TUTTO TONNO”

Starter

Tartara of bluefin tuna chopped by knife served with buffalo mozzarella cream and fish eggs

First Course

Carnaroli Sardinian Rice with purple cabbage green apple, donkey cheese fondue, tuna bottarga

Linguine "Nicolo style" in the menu since 1973, with our tuna in olive oil capers, olives, Gran Campidano cheese and lemon peel

Second Course

Red Tuna filet just seared with foie gras, eggplant, lemon and red wine sauce

Dessert

Choise from Menù

€ 75,00

Cost per person served the same for the whole table

“A MANO LIBERA”

Starter

Our crunchy sea-smoked eggplant Parmigiana with smoked tuna and swordfish, tomato reduction, stracciatella, eggplant powder and basil pesto

First Course

Carnaroli Sardinian Rice with purple cabbage green apple, donkey cheese fondue, tuna eggs

Fresh Tagliolini crudaiola pasta with raw Red Shrimp fish eggs, roasted tomatoes, basil, lemon and truffle

Second Course

Codfish steameds with chamomile, artichokes almond cream, sweet and sour onions and vegetable souce

Dessert

Choise from Menù

€ 75,00

Cost per person served the same for the whole table

wines are excluded

Starter

Our crunchy sea-smoked eggplant Parmigiana

with smoked tuna and swordfish, tomato reduction, stracciatella, eggplant powder and basil pesto € 18,00

✓ Pizzaiola Carasau bread

with vegetables from the garden, goat stracchino cheese, capers, crunchy olives and vegetarian cream € 15,00

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

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

✓ 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.

First Course

<u>Carnaroli Sardinian Rice with purple cabbage, green apple, donkey cheese fondue, tuna eggs (15 minutes)</u>	€ 22,00
<u>Fresh Tagliolini crudaiola pasta with raw Red Shrimp, fish eggs, roasted tomatoes, basil, lemon and truffle</u>	€ 24,00
<u>Linguine "Nicolo style" in the menu since 1973 with our tuna in olive oil, capers, olives, Gran Campidano cheese and lemon peel</u>	€ 20,00
✓ <u>Fresh Ravioli stuffed with potatoes and green beans, basil pesto, tomato sauce and Gran Campidano cheese</u>	€ 16,00

Second Course

<u>Red Tuna filet just seared with foie gras, eggplant lemon and red wine sauce</u>	€ 32,00
<u>Mixed fillet Fish soup in carasau bread crust with Taboulè of cous cous, fish filet, mussels, shrimps, vegetables and lemon peel</u>	€ 30,00
<u>Codfish steameds with chamomile, artichokes, almond cream, sweet and sour onions and vegetable souce</u>	€ 28,00
<u>Sardinian beef filet, its souce and potato cream</u>	€ 28,00
<u>Sardinian suckling pig cooked at 68° for 48 hours with potatoes millefeuille, its roast sauce and grue of cocoa</u>	€ 26,00

Dessert & Cheese

<u>Persimmon persimmon cream, white chocolate smoked mousse, chestnut earth, rum gel and muscovado ice cream</u>	€ 12,00
<u>Soft-hearted chocolate cake with red fruit sauce and pistachio ice cream (10 minutes of cooking)</u>	€ 12,00
<u>Cannoli Pasta Fillo with foams of sheep's milk ricotta, its sauces and ice-cream</u>	€ 12,00
<u>Our Birramisù with coffee cream-beer, mascarpone mousse, cocoa waffle and chocolate ice cream</u>	€ 12,00
<u>Composition of fresh fruit with strawberry centrifuge, and lemon ice cream</u>	€ 10,00
<u>Ice cream of our production: (The Pellet) Pistachio, Chocolate, Double cream, Lemon and Muscovado</u>	€ 3,00
<u>Our lemon sorbet</u>	€ 6,00
<u>Selection of cheeses with jams in combination</u>	€ 15,00

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