

Starter

Our crunchy sea-smoked eggplant Parmigiana with smoked tuna and swordfish, tomato's reduction, stracciatella, eggplant powder and basil pesto 1-4-7	€ 22,00
Braised Octopus with balsamic squid, lemon potato cream, grilled andive with cherry vinegar and casizolu fondue 4-6-13	€ 22,00
✓ Crunchy Carasau bread with vegetables from the garden, goat stracchino cheese, capers, dried olives and vegetarian cream 1-3-7-9	€ 18,00
Grilled Sea Garden: cuttlefish, calamari, prawns, red shrimp and mussels on a lettuce cream and facussa (Carloforte melon) 2-4-13	€ 24,00
Our Fried fish with vegetables, fish and shrimps with our wasabi mayonnaise 1-2-3-4	€ 22,00
The can of our Reserve of Fillet Bluefin Tuna in oil accompanied by cherry tomatoes 4	€ 30,00
The can of our Reserve of Belly Bluefin Tuna in oil accompanied by cherry tomatoes 4	€ 35,00
The can of our Reserve of Tarantello Bluefin Tuna in oil accompanied by cherry tomatoes 4	€ 35,00

Raw Starter

Tartara of bluefin tuna chopped by knife served with buffalo mozzarella foam, cappers and fish eggs 4-7	€ 24,00
Pink swordfish carpaccio, Mediterranean sauce with cherry tomatoes and cappers, San Sperate artichokes in oil 4-8-11-12	€ 24,00
Amberjack Tataki in an herb crust served with figs salad, tuna eggs and almond mayo 1-4-6-8-11-12	€ 24,00
Red shrimp carpaccio, ricotta cream, flavored with herb, green apple, and tomato gel 2-7-12	€ 24,00

✓ Vegetarian Dish

All dishes listed on the menu may contain traces of the following Allergens:
1.Gluten 2.Crustaceans 3.Egg 4.Fish 5.Peanuts 6.Soy 7.Dairy Products 8.Nuts
9.Celery 10.Mustard 11.Sesame Seeds 12.Sulfor dioxide and sulphites 13.Molluscs 14.Lupins

In case of allergies or intolerances ask the service staff for the allergies book

First Course

Culurgiones ravioli stuffed with potatoes and primo sale cheese, served with Vermentino sauce, ginger, grilled cuttlefish ragout, figs oil 1-3-7-9-10-12	€ 24,00
Carnaroli Sardinian Rice, lemon pesto, capers, mussel ragout (20 minutes) 4-7-8-13	€ 24,00
Fresh Tagliolini crudaiola pasta with raw Red Shrimp, fish eggs, roasted tomatoes, basil, lemon and truffle 1-2-3-7	€ 25,00
Linguine "Nicolo style" in the menu since 1973 with our tuna fish in olive oil, Selargini capers, olives, Gran Campidano cheese and lemon peel 1-4-7	€ 24,00
Calamarata of Tuili Grains with the traditional sea-food sauce (white fish, mussels, and shrimp) datterino tomatoes and marjoram 1-2-4-9-13	€ 25,00
✓ Fresh Ravioli stuffed with potatoes and green beans, basil pesto, tomato sauce and Gran Campidano cheese 1-3-7	€ 18,00

Second Course

Bluefin Tuna belly in crust of bread with ham, wild beets, herbs cream with wasabi-flavoured 1-4-6-8	€ 30,00
Bluefin Tuna Fillet with foie gras, eggplant flavoured of lemon and red wine sauce 4-6-12	€ 35,00
Summer Mixed fillet fish soup in carasau bread crust with Taboulè of cous cous, fish filet, mussels, shrimps, vegetables and lemon peel 1-2-3-4-9	€ 35,00
Baked Icelandic cod fillet, focaccia cream and cauliflower giardiniera 1-4-9-10	€ 28,00
John Dory fish fillet, sautéed curly lettuce with pine nuts and raisins, and a light shellfish sauce 4-8-13	€ 30,00
Sardinian beef filet, its souce and old style mashed potato 7-9-12	€ 28,00
Sardinian suckling pig cooked at 68° for 48 hours with potatoes millefeuille, its roast sauce and grue of cocoa 7-12	€ 26,00

The price of half portion it's reduce of 30% to normal portions.
Bread, micro-filtered water included in the price, service 8%

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.