

SARDEGNA

Menu della Cena I 2-15 Aprile, 2018

Zuppa e Antipasti

Zimino d'Aragosta e Granchio 10.95

Fresh crab & vegetable soup with Maine lobster stock

- Vermentino-Chardonnay

Insalata di Polipo con Fregola 13.50

Crispy octopus on top of fregola salad with wild fennel & lemon garlic extra-virgin olive oil

- Vermentino-Chardonnay

Pasta e Risotto

Malloreddus al Sugo di Cinghiale 19.95

Thin shell pasta with wild boar ragu & pecorino

- Capichera

Culingiones 20.50

Fresh ricotta, potato & mint ravioli topped with sliced artichokes, pecorino, marinara sauce & fresh basil (vegetarian)

- Cannonau

Risotto con Bottarga di Muggine 23.95

Carnaroli rice with fresh crab, artichoke, bottarga & Sardinian extra-virgin olive oil

- Vermentino-Chardonnay

Secondi

Spaghetti all'Aragosta 33.95

Fresh, one-pound Maine lobster sautéed with tomatoes, garlic, shallots & brandy; tossed with imported spaghettini

- Vermentino-Chardonnay

Branzino al Vermentino* 29.50

Wild seabass fillet sautéed with green & kalamata olives & tomatoes; served over fregola & wild fennel with Vermentino wine sauce

- Vermentino-Chardonnay

Costicine d'Agnello al Mirto* 32.95

Grilled lamb chops served with Argiolas Mirto sauce, grilled asparagus, pomodorini gratinati & fregola

- Barrua

Dolci

Panna Cotta al Mirto 11.50

Fresh blueberry custard with Argiolas Mirto liqueur sauce & bite-size honey-orange & toasted almond squares

Vini

Vermentino-Chardonnay, Agricola Punica, 'Samas', 2016

6 half glass 13 glass 19 quartino 50 bottle

Aromas of tropical & citrus fruits with notes of Mediterranean sage. Silky palate with a touch of salinity, nice fresh finish.

Cannonau, Santadi 'Noras', 2014

9 half glass 17 glass 25 quartino 66 bottle

Notes of Mediterranean brush, ripe blackberry, blueberry, sweet spice, tobacco & chocolate. A warm, velvety palate with unusually intense yet soft tannins.

Carignano, Capichera, 'Lianti', 2014

7 half glass 15 glass 22 quartino 58 bottle

Spice, cinnamon, rhubarb jelly & mocha aromas. Bursting with raspberry & cranberry, a hint of star anise & smoke, rich & smooth tannins.

Carignano-Cabernet Sauvignon-Merlot, Agricola Punica, 'Barrua', 2013

11 half glass 22 glass 33 quartino 86 bottle

Elegant aromas of spices, wild herbs & mature red fruits. Velvety palate with a unique blend of sage, myrtle, rosemary & vanilla flavors. Harmonious, long finish.