

Renato Pedrinelli

Restaurant - Wine Shop
Porto Cervo

SEA STARTER

mixed raw of langoustine and prawns from mediterranean sea, sea bass and yellow fin tuna
french oysters
three fr oysters and a glass of champagne of the day
muggine bottarga with artichokes
ceviche fish of the day
yellow fin tuna tartare with oil and lemon*

half sardinian lobster catalana style (from 350 gr)

marinara sardinian mussels

sardinian red prawns*

sardinian langoustines raw or cooked (min. 250 gr/pax)*

sea salad (squid, cuttlefish, mussels, prawn and clams)

cuttlefish with sardinian olives

STARTER

beef Valtellina bresaola with parmigiano reggiano and raw zucchini

beef carpaccio with black truffle flakes

sardinian plate (artichokes, olives, pecorino cheese, ricotta and sausage)

Parma raw ham with bufala mozzarella campana or melon

burrata from Puglia and little tomatoes

caprese: bufala mozzarella campana, little tomatoes and basil

aubergine parmigiana (tomatoes and parmigiano reggiano)

grilled vegetables (zucchini, aubergine, fennels, peppers and radish)

artichoke tart (artichoke, potatoes and cheese) with crispy bresaola

SALAD AND SIDE DISH

avocado, little tomatoes and onions

fennels with citrus (orange and lemon)

mixed salad (carrots, fennels, salad and little tomatoes)

big salad (mixed plus pecorino cheese, tuna and egg)

rocket and little tomatoes

HOMEMADE PASTA

potatoes gnocchi with vegetables and pecorino cheese

baked lasagne (beef ragù)

ravioli with tomato sauce, stuffed with ricotta cheese and lemon

tagliolini with black truffle flakes*

PASTA

sardinian fregula (spicy) with seafood - min. 2 pax

paccheri with fish ragù, courgette and bottarga

spaghetti with sardinian lobster (from 350 gr)

FISH

sardinian lobster, steamed or roasted

sea bass with vernaccia and olives (min. 400 gr/pax)

sea bream with tomatoes, olives and capers (min 400 gr/pax)

turbot with potatoes (min. 400 grams/pax)

sardinian langoustines raw or cooked (min. 250 gr/pax)*

grilled squid with roasted potatoes*

fish soup (spicy) with crustaceans and mollusks

seabass fillett / with black truffle flakes

yellow fin tuna with mediterranean herbs, fennels and onions*

MEAT

beef fillet grilled with cannonau's sauce

roast beef on a bed of rocket

tagliata beef cut with rocket and parmigiano reggiano

veal paillard

veal lemon piccata

milanesa (breaded veal escalope)

veal with tuna sauce and capers

little pieces of chicken with potatoes and rosemary

* Sometimes the products are maintained at a temperature of -18°. Fish for raw consumption is subjected to the blast chilling treatment in accordance with Regulation (EC) 853/2004. We ask to the kindly customer, to be informed about any potential allergy or intolerance for one or more substances or food products that may alter his state of health. If so, please inform us. Thanks.