

Renato Pedrinelli

Restaurant - Wine shop

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)
sardinian langoustines raw or cooked (min. 250 gr/pax)
sardinian red prawns
marinara mussels
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)

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
black tagliolini (cuttlefish ink) with leek, cuttlefish and little tomatoes

PASTA

sardinian fregula with seafood - min. 2 pax
paccheri with white fish ragù, courgette and bottarga
spaghetti with sardinian lobster (from 350 gr)

FISH

sardinian lobster, steamed or roasted
sardinian langoustines raw or cooked (min. 250 gr/pax)
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)
scorpion fish with onions, little tomatoes and olives
grilled squid with roasted potatoes
fish soup with crustaceans and mollusks
seabass fillett with potatoes / plus black truffle flakes
yellow fin tuna with mediterranean herbs, fennels and onions

MEAT

beef fillet grilled with potatoes, caramelized red onions and cannonau's sauce
tagliata beef cut with rocket and parmigiano reggiano
veal paillard
veal lemon piccata
milanesa (breaded veal escalope)
little pieces of chicken with potatoes and rosemary