

Renato Pedrinelli

Restaurant - Wine shop

SEA STARTER

mixed raw of langoustine and prawns from mediterranean sea, sea bass and tuna / plus oyster ^(2,4/14)
french oysters ⁽¹⁴⁾
three fr. oysters and a glass of champagne of the day ^(12,14)
muggine bottarga with artichokes ⁽⁴⁾
ceviche fish of the day ⁽⁴⁾
tuna tartare with oil and lemon ⁽⁴⁾
half sardinian lobster catalana style (from 350 gr) ⁽²⁾
sardinian langoustines raw or cooked (min. 250 gr/pax) ⁽²⁾
sardinian red prawns ⁽²⁾
marinara mussels ^(12,14)
sea salad (squid, cuttlefish, mussels, prawn and clams) ^(2,12,14)
cuttlefish with sardinian olives ⁽¹⁴⁾

STARTER

beef Valtellina bresaola with parmigiano reggiano and raw zucchini ⁽⁷⁾
beef carpaccio with black truffle flakes
sardinian plate (artichokes*, olives, pecorino cheese, ricotta and sausage) ⁽⁷⁾
Parma raw ham with bufala mozzarella campana or melon ⁽⁷⁾
burrata from Puglia and baby tomatoes ⁽⁷⁾
caprese: bufala mozzarella campana, baby tomatoes and basil ⁽⁷⁾
aubergine parmigiana (tomatoes and parmigiano reggiano) ⁽⁷⁾
grilled vegetables (zucchini, aubergine, fennels, peppers and radish)

SALAD AND SIDE DISH

mixed salad (carrots, fennels, salad and small tomatoes)
big salad (mixed plus pecorino cheese, tuna and egg) ^(3,4,7)
rocket and baby tomatoes
fennels with citrus (orange and lemon)
avocado, baby tomatoes and onions
roasted potatoes or vegetables

HOMEMADE PASTA

potatoes gnocchi with vegetables and pecorino cheese ^(1,3,7)
baked lasagne (beef ragù) ^(1,3,7,9,12)
ravioli with tomato sauce, stuffed with ricotta cheese and lemon ^(1,7)
tagliolini with black truffle flakes ^(1,3,7)
black tagliolini (cuttlefish ink) with leek, cuttlefish and little tomatoes ^(1,3,14)

PASTA

sardinian fregula with seafood - min. 2 pax ^(1,2,6,10,12,14)
paccheri with white fish ragù, courgette and bottarga ^(1,4,6)
spaghetti with sardinian lobster (from 350 gr) ^(1,2)

FISH

sardinian lobster, steamed or roasted ⁽²⁾
sardinian langoustines raw or cooked (min. 250 gr/pax) ⁽²⁾
scorpion fish with onions, baby tomatoes and olives ⁽⁴⁾
sea bream - sea bass - turbot (min. 450 gr/pax) baked in salt, with vernaccia or in the oven, with a choice of side dish: roast potatoes - baked vegetables - mediterranean style (tomatoes, olives, capers) ^(4,12)
seabass fillett with potatoes / plus black truffle flakes ⁽⁴⁾
grilled squid with roasted potatoes ⁽¹⁴⁾
fish soup with crustaceans and mollusks ^(2,4,12,14)
tuna with mediterranean herbs, fennels and onions ⁽⁴⁾

MEAT

beef fillet grilled with potatoes, caramelized red onions and cannonau's sauce ⁽¹²⁾
tagliata beef cut with rocket and parmigiano reggiano ⁽⁷⁾
veal paillard
veal lemon piccata ^(1,7)
milanesa (breaded veal escalope) ^(1,3)
chicken bites with potatoes and rosemary