

Bibite

Coca-cola original, zero & light	2,60	Chaudfontaine	0,25lt	2,70
Sprite, fanta orange & cassis	2,60	Still & sparkling	0,75lt	5,25
Fuze tea sparkling & green	2,70	Apple juice & orange juice		2,70
Finley bitter lemon, tonic & ginger ale	2,70	Italian pear juice		3,25
Chocomel & fristi	2,70	Cedrata siciliana citron softdrink		3,25

Birre

Heineken draff	0,25lt	2,60	Moretti draff	0,20lt	2,75
	0,50lt	4,60		0,40lt	4,90
Wieckse witte (white beer)	0,30lt	3,25	Birra ichnusa (sardinian blonde)	0,33lt	3,50
Affligem blond (pale ale)	0,30lt	4,00	Heineken 0.0	0,30lt	2,75
Affligem tripel (strong ale)	0,30lt	4,50	Amstel radler 0.0 (shandy)	0,30lt	3,00

Van slag bier is a craft beer brand from the city of Leiden. For several years now Bart Verweij, originally a watchmaker, has been the proud brewer of high quality local beer.

Wijzer	hefeweizen, fresh and fruity, aromatic spicy, citrus, banana	0,33lt	4,00
De tijd drinkt	session ipa, subtle, hoppy, bitter, tropic fruit	0,33lt	4,50

Birificio barley stands among the best breweries of italy since 2007. The beers made by this craft brewer from sardinia are non pasteurized, non filtered, high fermented and are all refermented in the bottle.

Sella del diavolo	bière de garde, amber, toasted malts, caramel	0,375lt	8,25
Zagara	amber ale, orange, hoppy, biological honey, citrus	0,375lt	8,25

Aperitivi

Martini bianco & rosso	4,00	Crodino (alcohol free)	3,25
Vermouth di sardegna bianco	6,00	Aperol	5,50
Vermouth di sardegna rosso	6,00	Campari bitter	6,00
Carpano antica formula	6,50	Lucrezio r. bitter	6,25
Vermouth del professore classico	7,00	Rosso antico	6,50

Feel like having a snack with your drinks? Have a look at the Apericena further ahead



Cocktails

Bellini	prosecco, peach puree monin	7,00
Spritz veneziano	aperol, prosecco, seltz water	7,00
Aperitivo italicus	italicus rosolio di bergamotto, prosecco, seltz water	9,50
Tira a campari	vodka arenaria, campari bitter, elderflower cordial, lime juice	8,50
Plaisir d'été	vermouth di sardegna bianco, lime juice, sugar, mint, prosecco	8,50
Leyden connection	tanqueray gin, mirto lucrezio r., cinnamon syrup, lime juice, prosecco	8,00
Gin & tonic	our gin and tonics are prepared with fever tree indian tonic:	
	tanqueray, lime (citrus & fresh)	8,50
	boigin, orange peel (citrus & spicy)	9,50
	bombay sapphire, lime (spicy & soft)	8,50
	hendrick's, cucumber (spicy & complex)	10,00
	giniu ginepro sardo, juniper berries (spicy & strong)	13,00
	gin del professore madame, juniper berries (spicy & strong)	12,00
	gin mare, rozemary (soft & sweet)	11,00
	monkey 47 sloe gin, lime (floral & sweet)	14,00
Americano	vermouth martini rosso, campari bitter, seltz water	7,00
Negroni	tanqueray gin, vermouth martini rosso, campari bitter	7,50
Negroni sardo	boigin, vermouth di sardegna rosso, lucrezio r. bitter	9,00
Godfather	amaretto di saronno, bulleit bourbon	8,00
Mojito al limoncello	limoncello lucrezio r., havana 3, angostura bitter, mint, lime juice, sugar	8,50
Espresso martini	vodka smirnoff, tia maria, caffè espresso	7,00

Cocktails off-menu or with a twist 8,00 – 15,00

Do you have any special requests? Let us know!



Apericena

Pane & burro	homemade bread and garlic butter	4,50	3,00
Scazzuopoli al sugo	fried pizza with tomatosauce and parmesan	4,75	3,25
Pane guttiau	sardinian flatbread with olive oil and rosemary	5,00	4,00
Chips & olive	sardinian chips and sicilian olives	4,75	3,75
Bufala & crudo	buffalo mozzarella with raw ham	6,25	5,25
Aperifritto	mix of fried italian snacks	5,75	4,50

* These prices apply in combination with a cocktail or aperitive.

Antipasti

Bruschette nostrane	bruschette with marinated tomatoes, garlic, parmesan and crema di balsamico	8,00
Melanzane alla parmigiana	vegetarian classic of layered eggplant, parmesan, tomatosauce and basil	9,50
Funghetti misti trifolati	mixed mushrooms in a creamy garlic sauce	8,25
Caprese di bufala	tomato salad, with buffalo mozzarella, basil, oregano and olive oil	9,00
Carpaccio di manzo	authentique beef carpaccio with rocket, parmesan and an olive oil lemon dressing	10,75
Vitello tonnato	veal fricandeau with a tuna mayonnaise sauce and capers	11,00
Antipasto italiano	the italian starter; a delicious combination of cold cuts and cheese	11,00
Calamari fritti	fried squid served with a garlic mayonnaise	11,50
Impepata di cozze & vongole	fresh mussels and clams with black pepper, garlic and parsely	11,50
Carpaccio di polpo	octopus carpaccio with a fresh citrus dressing, pink pepper and thyme	12,00
Antipasto misto	assortment of starters, select four from above or let the chef surprise you! (only available per table)	13,00

Allergy information? Ask the staff!



Primi

Spaghetti alla bolognese	spaghetti with a classic bolognese sauce and parmesan	9,50
Spaghetti alla carbonara	spaghetti with guanciale (cured pork jowl), egg, parmesan and black pepper	9,50
Pennette al salmone	pennette in a creamy smoked salmon sauce	10,50
Tortelloni panna & prosciutto	tortelloni with meat filling in a cream sauce with ham and parmesan	10,50
Lasagne al forno	traditional lasagne with a bolognese and bechamel sauce	10,50
Lasagne agli spinaci	vegetarian lasagne with a spinach, tomato and - bechamel sauce	10,50
Linguine allo scoglio	ribbon pasta with shellfish (slightly spicy)	13,50
Linguine vongole & bottarga	sardinian classic; linguine with clams and grated cured fish roe	13,25
Malloreddus friscus a sa campidanesa	fresh sardinian gnocchetti in a traditional tomatosauce with fennel sausage and saffron finished with pecorino sardo	12,50
Culurgionis guanciale, pecorino & zafferano	sardinian potato ravioli with guanciale (cured pork jowl), pecorino sardo en saffron	13,75
Ravioli al pomodoro	sardinian ravioli filled with ricotta and spinach with tomato sauce and pecorino sardo	12,50
Tagliatelle ai porcini	wide ribbon pasta in a creamy porcini (type of mushroom) sauce with parmesan	12,50
Trofiette fresche melanzane, ricotta di pecora & datterino	fresh short pasta with eggplant and sardinian sheep milk ricotta in a sauce of date tomatoes with parmesan	11,50
Trofiette fresche al pesto verde	fresh short pasta in a homemade basil and pine nut pesto with pecorino sardo	12,50

Glutenintolerance? We serve gluten-free pasta!



Secondi di carne

Saltimbocca alla romana	pork schnitzels with dry cured ham and sage in a white wine sauce	19,75
Scaloppine al gorgonzola	pork schnitzels prepared with spicy gorgonzola	19,75
Tagliata di manzo	seared flank steak served with mushroom, rocket, parmesan, and crema di balsamico	22,00
Filetto ai funghi	grilled beef fillet with a creamy mushroom sauce	23,00

Secondi di pesce

Fritto misto	assortment of fried fish and seafood	21,00
Gamberoni alla griglia	grilled prawns with a garlic and lemon dressing	22,50
Cassola di pesce	typical sardinian assortment of fish and seafood in a slightly spicy tomato sauce with fresh herbs and lemon	23,00
Filetti di spigola alla vernaccia	seabass fillet in a fortified white wine sauce from sardinia	22,50

Our main courses are served with a side dish of your choice

Contorni

Insalata mista	gourmet mixed salad	4,25
Contorno del giorno	side dish of the day	4,50
Patatine fritte	french fries	4,00

Do you have any special requests? Let us know!



Pizze

Margherita	tomato, mozzarella	8,50
Funghi	tomato, mozzarella, mushrooms	9,25
Prosciutto	tomato, mozzarella, ham	9,50
Poetto	tomato, mozzarella, salami	9,50
Tonno, cipolla & capperi	tomato, mozzarella, tuna, onion, capers	11,00
Prosciutto & funghi	tomato, mozzarella, ham, mushrooms	10,00
Quattro stagioni	tomato, mozzarella, ham, mushrooms, roasted artichokes, olives	10,50
Gigante	tomato, mozzarella, ham, fresh bell pepper, salami, mushrooms, tuna, olives	11,50
Calzone	tomato, mozzarella, ham, fresh bell pepper, tuna, mushrooms (folded)	11,25
Casalinga	tomato, mozzarella, salami, ham, egg, oregano	10,25
Sardegna	tomato, mozzarella, salami, fresh bell pepper, onion	10,25
Pappa & citti	tomato, mozzarella, ham, salami, pancetta, onion, mushrooms, olives, garlic	12,00
Giardino	tomato, mozzarella, roasted artichokes, fresh bell pepper, mushrooms, garlic	11,00
Armando	tomato, mozzarella, smoked salmon, mushrooms, garlic	11,00
Napoletana	tomato, mozzarella, anchovies, capers	11,00
Quattro formaggi	tomato, mozzarella, gorgonzola, bel paese, taleggio	12,50
Rucola pomodoro & parmigiano	tomato, mozzarella, rocket*, cherry tomato*, parmesan* *ingredient not ovenbaked	12,50
Ortolana	tomato, mozzarella, grilled eggplant, -courgette, -bell peper, garlic	12,50
Ventricina	tomato, mozzarella, ventricina (spicy salami), red onion, olives	12,50
Bufala	tomato, buffalo mozzarella, basil, olive oil	12,25
Sarda	tomato, mozzarella, salsiccia sarda (sardinian sausage), pecorino sardo	12,75
Bresaola	tomato, mozzarella, bresaola* (cured beef), rocket*, parmesan*, cherry tomato* * ingredient not ovenbaked	14,25

Do you have allergies? Please let us know!



Carlofortina	tomato, mozzarella, tuna, green pesto, cherry tomaten	13,75
La solita	tomato, buffalo mozzarella*, rocket*, cherry tomato* (reccomendation: with parmaham) * ingredient not oven baked	13,25

Pizze bianche

Barbaricina	mozzarella, fresh sardinian fennel sausage, mixed mushrooms, pecorino sardo	13,75
Campana	mozzarella, salsiccia piccante (spicy sausage), friarielli (type of broccoli), provola affumicata (smoked buffalo cheese)	13,75
Burrata, pesto verde & salmone affumicato	mozzarella, burrata (creamy buffalo cheese), green pesto, smoked salmon	14,00
Crudo, taleggio & rucola	mozzarella, cured ham* , taleggio, rocket* * ingredient not oven baked	12,75
Trevisana	mozzarella, gorgonzola, pancetta, radicchio rosso (red lettuce)	12,75
La tartufata	mozzarella, mixed mushrooms, white truffle oil, rocket	13,00

Extra

Verdure grigliate	grilled vegetables (bell pepper, courgette, or eggplant)	2,25
Carciofi arrostiti	roasted artichokes	2,50
Friarielli	type of broccoli from southern italy	2,50
Funghi porcini	porcini mushroom	3,00
Olio al tartufo bianco	white truffle oil	2,25
Bufala	buffalo mozzarella	2,75
Provola affumicata	smoked buffalo cheese	2,50
Pecorino sardo	sardinian sheep cheese	2,50
Burrata	creamy buffalo cheese	3,25
Salsiccia secca	sardinian sausage	2,75
Salsiccia fresca	fresh sardinian fennel sausage	2,75
Salame piccante	spicy salami	2,50
Bresaola	dried beef	3,25
Guanciale	cured pork jowl	2,50

Looking for something else? Ask the staff if it's available!



Bambini

Mini pizza	tomato, mozzarella and one topping of your choice	6,50
Spaghetti bolognese	child's portion of spaghetti bolognese	5,00
Pennette al pomodoro	child's portion of pennette with tomato sauce	4,50
Tortellini panna & prosciutto	child's portion of tortellini with cream and ham	5,50
Lasagne al forno	child's portion of classic lasagne	5,50
Porzione patatine	french fries with mayonnaise	4,00
Piccolo	children's ice cream with whipped cream	4,00
Kindermenu	drink and meal of your choice + children's ice cream	10,00

Dolci

Sorbetto al limone	lemonsorbet (drink)	5,00
Affogato al caffè	vanilla ice cream 'drowned' in a hot espresso with whipped cream	6,75
Dama bianca	vanilla ice cream with chocolate sauce and whipped cream	6,25
Panna cotta alla fragola	homemade panna cotta with strawberries	6,50
Tiramisù della casa	homemade tiramisu	7,25
Torroncino al caramello	nougat parfait with caramel topping	7,00
Testa di moro	homemade profiterole with vanilla ice cream whipped cream and chocolate sauce	6,75
Coppa fragola	vanilla ice cream with strawberries and whipped cream	6,75
Sebadas	typical sardinian dessert of fried puff pastry filled with cheese and covered with honey (per piece)	4,75
Raviolini di mandorle	small fried sweet ravioli from sardinia filled with almond paste topped with powdered sugar	8,00
Sgroppino vodka & limoncello	homemade sgroppino with lemon ice cream, vodka, limoncello and prosecco	7,00

Allergy information? Ask the staff!



Caffè

Espresso	2,50	Caffè corretto	(with grappa)	4,40
Espresso doppio	4,00	Caffè italiano	(with amaretto)	7,50
Caffè lungo	2,50	Irish coffee	(with jameson)	7,50
Cappuccino	2,70	Tea		2,40
Latte macchiato	2,90	Fresh mint tea		3,10

Distillati

Liquori

Mirto	lucrezio r.	5,00
Mirto barricato	lucrezio r.	8,00
Mirto bianco '1929'	silvio carta	6,00
Limoncello	lucrezio r.	4,75
Crema di limone	medulla	6,00
Liquore di liquirizia	silvio carta	5,50
Amaretto	di saronno	5,25
Sambuca	molinari	5,25

Grappe

Filu e ferru	lucrezio r.	5,50
Grappa di cannonau	lucrezio r.	8,50
Grappa di vernaccia barr.	silvio carta	7,00
Filu gold barricato	lucrezio r.	8,00

Amari

Amaro averna	5,00
Fernet branca	6,00
Amaro montenegro	6,00
Vecchio amaro del capo	6,00
Cynar	5,00

Whisky

Bulleit bourbon	7,00
Nikka from the barrel	10,00
Talisker 10 years	8,00
Caol ila 12 years	9,00

Rum

Havana añejo 7	7,50
Zacapa centenario 23	10,00

Brandy e cognac

Vecchia romagna	5,50
Courvoisier vs	7,00
Remy martin vsop	8,50
Camus double matured	11,00

Fortificati

Ramos pinto 10 tawny	8,00	
Graham's 20 tawny	10,00	
Pedro Ximenez	gran baquero	8,00

This is just a selection. Ask the staff if your favorite drink is missing!



Vino bianco

Pinot grigio fresh, fruity	pinot grigio, riva d'oro, veneto, doc	4,50	24,00
Roero Arneis floral, intense, fruity	arneis, tenuta la pergola, piemonte, docg		31,00
Gavi dry, fruity	cortese, cavalieri di moasca, piemonte, docg		24,50
Sauvignon exotic, spicy, fresh	sauvignon, alturis, friuli, igp	4,95	26,50
Chardonnay fresh, subtle	chardonnay, selva volpina, umbria, igt	4,25	23,00
Santesu soft, subtle	igt blend, cantina dolianova, sardegna, igt	3,75	18,00
Donnikalia fresh, dry, floral	vermentino, ferruccio deiana, sardegna, doc		26,50
Karagnanj full, dry, mineral	vermentino, tondini, sardegna (gallura), docg		32,50
Nuragus i fiori floral, fruity	nuragus, pala, sardegna, doc		27,50
Pipoli fresh, exotic, aromatic	greco/fiano, vigneti del vulture, basilicata, igp		24,00
Grecanico terre di giumara spicy, floral, fruity	grecanico, caruso & minini, sicilia, igt		24,00

Do you have any special requests? Let us know!



Vino rosato

Santesu soft, subtle	igt blend, cantine dolianova, sardegna, igt	3,75	18,00
Aragosta rosé intense, fruity	cannonau, santa maria la palma, sardegna, doc		26,00
Pipoli fruity, floral	aglianico, vigneti del vulture, basilicata, igt		24,00

Vino rosso

Valpolicella superiore fruity, spicy, oaked	corvina/rondinella, rocca alata, veneto, doc		26,00
Amarone della valpolicella complex, very intense, oaked	corvina/corvinone, collina dei ciliegi, veneto, docg		55,00
Barbera d'asti dry, fruity	barbera, cavalieri di moasca, piemonte, docg	4,50	24,00
Monferrato rosso spicy, fruity, dry	barbera/cabernet, tenuta la pergola, piemonte, doc		27,00
Nebbiolo d'alba ripe fruit, intense, tannic, oaked	nebbiolo, tenuta la pergola, piemonte, docg		36,00
Chianti classico ripe fruit, spicy, oaked	sangiovese, castello di meleto, toscana, docg	4,95	26,00
Le difese complex, elegant, tannic, oaked	cabernet sauvignon, tenuta san guido, toscana, igt		40,00
Brunello di montalcino strong, silky, oaked	sangiovese, tenuta poggiocharo, toscana, docg		48,50
Primitivo 4/20 fruity, robust, floral	primitivo, colle al vento, puglia, igt	4,75	25,00

Do you have any special requests? Let us know!



Santesu soft, subtle	igt blend, cantine dolianova, sardegna, igt	3,75	18,00
Karel soft, elegant, medium body	monica, ferruccio deiana, sardegna, doc		26,50
Sileno full, earthy, elegant, lightly oaked	cannonau, ferruccio deiana, sardegna, doc		29,00
Giba fruity, spicy, tannic, intense	carignano, cantina di giba, sardegna (sulcis), doc		29,00
Essentija ripe fruit, intense, oaked	bovale, pala, sardegna, igt		37,50
Piano del cerro intense, red fruit, spicy, robust, oaked	aglianico, vigneti del vulture, basilicata, doc		33,50
Pinot noir full, fruity, earthy	pinot noir, kris, sicilia, igt		26,00
Nero d'avola spicy, fruity	nero d'avola, vigneti di zabu, sicilia, doc	4,25	22,50

Vino spumante

Lambrusco bianco/rosso sweet, fruity	lambrusco, cantine gualtieri, emilia romagna, igr	3,50	16,50
Prosecco lively bubble, floral	glera, maschio dei cavalieri, veneto, doc	4,75	24,50
Prosecco superiore brt elegant bubble, floral, toast, intense	glera, duca di dolle, veneto (valdobbiadene), docg		29,00
Moscato d'asti lively bubbel, sweet, aromatic	moscato, i pola, piemonte, docg		27,00

Do you have any special requests? Let us know!

