

Special menù



Dear customers, my name is Emanuele Scanu, I'm the young Chef of this kitchen and I want to thank you for choosing us. I've always embraced our island's traditions, I studied and re-elaborated them, always according to the season of products.

I would like to share my passion with you, and that's why every fifteen days I create a "special menù" to express my creativity.

Following by my proposals for this period :

Grouper carpaccio, tomato cream and light tuna (8,9,10)	€ 20,00
Potato cream, organic egg, porcini mushrooms and pecorino cheese (2,7,8)	€ 20,00
Risotto with porcini mushrooms, chestnuts and radicchio with port (min 2 pieces) (2,7,14)	€ 25,00
Curzetti Carlofortini with sea bream ragout, lemon and carasau (1,7,8,9)	€ 25,00
Red snapper, Vermentino sauce, baby carrots and porcini mushrooms (7,9)	€ 28,00
Sardine & chips (1,2,9)	€ 25,00

Kitchen is passion.....dedication...and creativity

Chef Emanuele Scanu

TO IMPROVE OUR SERVICE WE WANT TO INFORM YOU THAT THESE DISHES
NEED AT LEAST 20 MINUTES OF PREPARATION