

MENU C

STARTER

Pan fried scallops, crispy potato, celery ribbons and Champagne sauce

Tuna tartare, salmon roe and Carasau bread

Burrata cheese with sautéed ceps

Parma ham, marinated asparagus, black truffle and pecorino cheese

MAINS

Black truffle risotto, poached quail egg with parmesan shavings

Baked whole seabass all Cartoccio served with mix salad

Pan fried filet of beef, duck liver pate', spinach and brandy sauce

Black ink Tagliolini lobster and cherry tomatoes

DESSERT

Lemon and almond tart with vanilla ice cream

Crème brulee

Teca sgroppino

(Lemon sorbet with vodka, gin and granatina)

Traditional Sardinian dessert

"Seadas"

£38.00