

Restaurant

Specials*

Linguine with Lobster and Tuna Heart ** [A: 1-2-4-9]	€25.00
Beef Steak with Roasted Potatoes flavored with Mediterranean Herbs	€24.00
Grilled Wagyu with Roasted Vegetables and Soy Sauce [A: 9-6]	€36.00
Fillet of Sardinian Mullet with a Carasau Bread Crust and Sautéed Potatoes [A: 1]	€21.00
Lobster Salad in Catalan Style ** [A: 14-2-9]	€45.00
Seafood Cruditès ** [A: 2-14]	€12.00 / Hg
Oyster [A: 2-14]	€4.00 Pz

Salads

Lu' Salad: Mixed Lettuce, Tomatoes, Cured Ham, Buffalo Mozzarella Bites from Campania PDO [A: 7]	€15.00
Chef's Salad: Mixed Salad, Tomatoes, Tuna, Corn and Smoked Salmon [A: 4]	€18.00
Rose of the Winds: Mozzarella, Tomato, Basil Julienne and Oregano [A: 7]	€13.00

Starters

Mozzarella di Bufala Bites, Yellow and Red Datterini Tomatoes, Basil Chips, and Fruity Olive Oil [A: 7]	€14.00
Aubergine Millefeuille with Tuna, Tomato, and Drops of Pesto ** [A: 4-7-8]	€15.00
Smoked Goose Breast on a Bed of Rocket Salad with Caramelized Pineapple ** [A: 7]	€14.00
Zucchini Stuffed with Quinoa and Seasonal Vegetables ** [A: 1]	€13.00
Cured Tuna loin Carpaccio with Confit Cherry Tomatoes and Burrata Cream [A: 4-7]	€15.00

* Dishes NOT included in the Half Board/Tasting Menu

** Some products could be frozen or blast-chilled in some seasons

° For any allergies, intolerances, or vegan options, please speak to the restaurant manager



CARBONIA



First Courses

Malloreddus de Punzu with Lamb Ragout and Lemon Zest ** [A: 1-9]	€17.00
Tagliolini with Cuttlefish, its Ink, and Sun-Dried Tomatoes** [A: 1-14]	€18.00
Calamarata with a Datterini Tomato Sauce and Octopus [A: 1-14]	€19.00
Culurgiones with Mullet Fillet, Cherry Tomatoes, and Olive Crumble** [A: 1-4]	€19.00
Vegetables Lasagna with melted Erborinato Blue Cheese and Pesto Sauce drops [A: 1-7-8]	€18.00

Second Courses

Amberjack Fillet with Sundried Tomatoes and Taggiasca Olives [A: 4]	€22.00
Fried Calamari, Prawns and Monkfish ** [A: 1- 2-4]	€22.00
Duck Breast cooked with Grand Marnier and Orange Zest	€23.00
Roasted Lamb Chops with Lemon Zest **	€21.00
Zucchini Parmigiana with Black-rind Provola from Bortigali and Basil Sauce [A: 7]	€19.00
Swordfish Cutlet with a Crispy Salad and Tartar Sauce ** [A: 1-3-4]	€21.00

Side Dishes

Baked Potatoes [A: V]	€7.00
Mixed Salad [A: V]	€7.00
Vegetables Ratatouilles [A: 1-V]	€8.00
Grilled or Steamed Vegetables [A: V]	€8.00

Dessert

Tiramisu' - also available gluten-free and lactose-free [A: 1-3-7]	€7.00
Panna Cotta with Raspberry Coulis [A: -7]	€7.00
Seadas with Orange Blossom Honey [A: 1-7-3-8]	€7.00
Cheesecake with Mango Sauce and Vanilla** [A: 1-7-10-8-6]	€7.00
Molten Dark Chocolate Cake with Fiordilatte Gelato [A: 1-7]	€7.00
Seasonal Fruit Tagliata [A: V]	€7.00

1. Gluten and derivatives 2. Crustaceans and derivatives 3. Eggs and derivatives 4. Fish and derivatives
5. Peanuts and derivatives 6. Soy and derivatives 7. Milk and derivatives 8. Tree nuts and derivatives
9. Celery and derivatives 10. Mustard and derivatives 11. Sesame seeds and derivatives 12. Sulphur dioxide and sulphites
13. Lupins and derivatives 14. Molluscs and derivatives V. Vegetarians