

# MENU A LA CARTE

## starter

### LENTU'S BREAD TACOS.

*Lentu's bread tacos, creamy sheep's milk cheese and mint, veal carpaccio, and garlic and parsley mayonnaise.(1,7,3)*

€ 17

### PASTURE TARTARE

*Sheep tartare on smoked veal marrow, crispy celery, olive soil, and marrow and truffle mayonnaise.(3,6,1,10)*

€ 17

### SU MERIACRU'S PLATTER BOARD.

*A selection of mixed local cured meats and marinated olives.*

€ 18

### CHEESE AND LOCAL JAM TASTING

*A mixed cheese platter from our own production paired with honey and local jams.(7,8)*

€ 17

### VEAL TARTARE

*Hand-chopped veal tartare with marinated peaches, goat yogurt, lemon gel, and caper caviar.(10,7,6,3)*

€ 18

SU MERIACRU

**CRISPY CANNOLO**

*Corn cannolo encrusted with corn flakes, filled with sautéed pork pulp, black olives and cherry tomatoes, with a bell pepper reduction. (1,7)*

€ 17

**CRISPY LAMB AND PORK SWEETBREADS**

*Crunchy lamb sweetbreads encased in a pork rind crust, with potatoes and fresh lesser calamint, sweet and sour onion petals, and a rocket emulsion. (7,1)*

€ 19

**VEGETABLE AND MELTED PECORINO MILLE-FEUILLE**

*Herb-infused 'pane guttiau' mille-feuille with melted fresh pecorino, seasonal vegetables, and basil mayonnaise. (1,3,7)*

€ 15

SU MERIACRU

## our Fresh Handmade Pasta

### FREGULA WITH RABBIT AND BEETROOT.

€ 20

*Sardinian rice with beetroot cream , white rabbit ragout marinate in beer and cow's milk cheese sauce. (9,7,1)*

### MACCARONES DE BUSA.

€ 20

*Maccarones de Busa with wild arugula pesto, sheep's milk caciotta cream, and dehydrated pork rind. (7,1)*

### CHLOROPHYLL RAVIOLI

€ 19

*Chlorophyll ravioli filled with eggplant, shallot, and ricotta, served with a tomato cream and a crispy eggplant wafer.(3,7,1)*

### MISTAKEN LORIGHITAS

€ 22

*Lorighitas pasta with blue cheese sauce, purpuzza (fermented cheese), parsley pesto, and tomato powder. (7,1)*

### CHARCOAL-COOKED POTATO GNOCCHI

€ 20

*Charcoal-cooked potato gnocchi filled with aged beef ragù, its cheese, its stock, chicory, and cow cream. (1,7,3)*

### COCOA AND LACONI TRUFFLE CULURGIONES

€ 25

*Cocoa culurgiones filled with potatoes, mint, and both aged and semi-aged pecorino, served in a smoked Siniscola provoletta sauce scented with truffle and topped with Laconi truffle shavings.(7,1)*

### CRISPY OGLIASTRA CULURGIONES

€ 20

*Crunchy culurgiones filled with potatoes, mint, and both aged and semi-aged pecorino, served on a smooth eggplant velouté, musty ricotta, and crispy pancetta. (7,1)*

## main dishes

### HIS MAJESTY "SU PORCHEDDU ARRUSTU".

€ 25

*Traditional spit-cooked suckling pig, flavored with myrtle and rosemary, served with potatoes or grilled veg(7)*

### MALLARD, TOPINAMBUR AND APRICOTS

€ 24

*Mallard breast, with topinambur cream and caramelized apricots. (8)*

### SA BORTIGALESA.

€ 7,50  
all'etto

*Bortigalese beef rib steak aged for 70 days, served with roasted potatoes or grilled beh.*

### VEAL CUTLET.

€ 27

*Grilled veal cutlet, potato chips, and a special sauce made by the chef.*

### BBQ LAMB CORD

€ 22

*Roasted lamb cord in BBQ sauce, encrusted with crispy guanciale, served with sweet and sour bell pepper sauce and onion powder.*

### PORK TENDERLOIN

€ 23

*Pork tenderloin wrapped in lard, served with pink onion jam, creamy green apple sauce, and licorice powder.(8)*

## side dish

### ROAST POTATOES WITH ROSEMARY

€ 7

### GRILLED VEGETABLES

€ 7

*i dolci*

POMPIA DI SINISCOLA.

€ 5

*Typical citrus fruit of Siniscola,  
caramelized and candied with honey.*

SEADA AL MIELE.

€ 7

*Semolina base, filled with fresh  
pecorino cheese and lemon, fried and  
covered in honey.(7)*

TARTELLETTA WITH POMPIA AND CHOCOLATE

€ 8

*Tartelletta with citrus jam, salted  
caramel, chocolate ganache,  
strawberries, and meringue.(1,7,8)*

DRUNKEN BROWNIE

€ 8

*Sapa brownie with white chocolate and  
coffee cream, caramelized peanuts, and  
lemon jelly. (7,8,3)*

SWEET TOUR

€ 8

*Vanilla semifreddo with toasted  
almonds, fruit jelly spiral, and  
amaretto shortbread.(7,1,8)*