

DOMO

NYE MENU

NYE SET MENU

CENONE DI CAPODANNO – £85pp

APERITIVO DI BEN VENUTO

Aperol Spritz, Negroni, Sarti Spritz, Champagne

STUZZICHINI

PANI SENZA FRONTIERAS

Fresh from the oven, our house-made bread is served warm and ready to tear. Paired with a vibrant basil pesto bursting with garlic, pine nuts and extra-virgin olive oil (N)(V)(GF)*(VG)

NDUJA IN SA CADDARA

Spicy, smoky, and dangerously spreadable – our warm, creamy n'duja is served bubbling in a terracotta dish. Topped with cool, whipped buffalo ricotta to soothe the fire. Rustic, rich, and ready to scoop. (GF*)

OLIVE DI BOSANA

From Alghero (VG)(GF)

ANTIPASTI

LOBST'ARRANCINU

Golden saffron arancini filled with delicate Sardinian lobster, served with a silky crustacean mayonnaise

SU PULPU A SU LETTINU

Tender roasted octopus tentacle served on a silky potato & pecorino velouté, finished with a drizzle of parsley-infused oil (GF)

PETINAS IN NIULA

Seared scallops, velvety cauliflower purée, crispy pancetta, Sardinian bottarga & parsley oil (GF)

SU BASU DE SOS FIGOS

Carpaccio of fresh figs paired with silky stracciatella and delicate ribbons of san daniele prosciutto finished with aged pomegranate balsamic glaze (GF)

BRUSCHETTA SU BOSCU

whipped Pecorino Sardo, roasted wild mushrooms, Cannonau onion, toasted hazelnuts & truffle. (N)(V)(VG)*

SU CINGHIALE CROCCANTE

Crispy wild boar croquette, slow-cooked a ghisadu, cacio e pepe sauce, Pecorino Sardo & black pepper

VITELLU TONNAU

Thinly sliced veal served with a smooth caper and anchovy mayonnaise, Finished with golden crispy shallots (GF*)

SECONDI

All served with honey roasted veg & potatoes

S'ARAGOSTA REALE

Succulent native lobster, served either in a rich, velvety Thermidor sauce with a golden gratin, or roasted in fragrant garlic and parsley butter. (GF)* £10 supplement

SU CERVU IN GIACCA

Venison fillet wrapped in a golden puff pastry, served on a bed of roasted potato purée and finished with a Myrtle & cannonau sauce (£5 supplement)

S'ANATRA DOLCIAMARA

Honey-glazed duck breast, served with crispy dauphinoise potatoes and a rich morello cherry sauce (GF)

WELLINGTON DE SU BOSCO

A golden puff pastry Wellington filled with roasted pumpkin and earthy beetroot, served with seasonal vegetables and a rich plant-based jus (VG)

SU TONNARELLU CHICCU E ORO

Fresh tonnarello pasta tossed in a velvety truffle and Pecorino cream, finished with freshly grated truffle and served in a traditional Pecorino cheese wheel. (V)(GF)*

SA RODA PRENA

Delicate handmade pappardella shaped into a wheel and filled with slow-braised rabbit ragù, elegantly dressed in fragrant sage butter and finished with a rich reduction of its own cooking jus.

SU FOGU IN TAULA

Traditional Sardinian lentils slow cooked with savoury sausage and a touch of spicy 'nduja. A little taste of good luck for the New Year. (GF)

DOLCI

NUTTY BOMBA

Chocolate bomb filled with peanut butter and caramel mousse served with dulce de leche ice cream and hot caramel sauce. An irresistible explosion of sweetness! (V)(N)

TIRAMISU DELLA MAMMA

"Mamma's Special Tiramisu" – A family recipe with a twist: delicate layers of pavesini biscuits soaked to perfection, creamy mascarpone, and a sprinkle of toasted pine nuts for a uniquely nutty finish. Light, nostalgic, and made with love—just the way Mamma prepares it. (V)(N)

PISTACCHIAMISU'

A creamy twist on the classic, this Pistachio Tiramisu combines mascarpone with the rich, nutty flavor of pistachios. Italy's favourite dessert with a green groove. (V)(N)

NOCCIARANCIA

Chocolate tart filled with hazelnut cream and orange zest. Served with vegan chocolate ice cream. (VG)(N)

BROWNIE SGLUTINATO

A rich chocolate brownie served warm with banoffee ice cream. (GF)(V)

FORMAGGI MISTI

A selection of Sardinian and Italian cheeses, honey, fig marmalade, walnut & grapes served with pane carasau (V)(N)(N*) £5 supplement