# STARTERS

#### **BRUSCHETTA ARITZO**

SAUTEED PORCINI &MIXED MUSHROOMS, CHESTNUTS, TRUFFLE, THYME, AND TOUCH OF CREAM (V)(VG\*)

## **ZUPPA SAN LURI**

CHICKPEA, SARDINIAN COUS COUS, CARROTS, ONIONS AND CELERY SOUP WITH CRUMBLED TARALLI AND PARMESAN CHEESE (V)(VG\*)

# ARANCINI FUNGHI E TARTUFO

MIXED WILD MUSHROOMS, TRUFFLE AND BUFFALO MOZZARELLA STUFFED RICE BALLS SERVED WITH TRUFFLE MAYO (V)

# **BRUSCHETTA CLASSICA**

RED EGG TOMATOES, EVO OIL, BASIL & GARLIC (VG)

# ARANCINI RAGU'

BEEF RAGU', PEAS & TALEGGIO STUFFED RICE BALLS SERVED WITH TOMATO COULIS

# **CALAMARETTI**

LIGHTLY FRIED BABY SQUID SERVED WITH HOMEMADE TARTARE SAUCE

# MAINS

# SUPREMA DI POLLO ALLA NUORESE

SUPREME CHICKEN BREAST WITH CREAMY PORCINI MUSHROOMS CHESTNUT SAUCE & ROSEMARY (GF)

# TORTELLONE PARMIGIANA

RED TORTELLONI PASTA POCKETS MADE WITH A BEETROOT DOUGH FILLED WITH AUBERGINES, VEGAN PARMESAN, SUNDRIED TOMATOES, AND BASIL SERVED WITH TOMATO COULIS SAUCE AND FRIED AUBERGINES (VG)

### PIZZA CAPRICCIOSA

ARTICHOKES, OLIVES, CAPERS, SAUTEED MUSHROOMS WITH GARLIC AND PARSLEY (V)(VG\*)

# GNOCCHETTI ALLA SARDA

TYPICAL SHELL SHAPED PASTA FROM SARDINIA WITH SARDINIAN SAUSAGE RAGU' & GRATED SMOKED RICOTTA CHESSE

# PESCE SPADA ALLA VERNACCIA

OVEN BAKED SWORDFISH WITH VERNACCIA WHITE WINE, CAPERS, OLIVES, SHALLOTS AND ROASTED CHERRY TOMATO CONFIT (GF)

### PIZZA DIAVOLO

SPICY SALAME, NDUJA, & PEPPERS

### PIZZA DEL PASTORE

WHITE BASE, SMOKED PROVOLA, CREAM OF PECORINO, SARDINIAN DRY SAUSAGE & ROASTED GARLIC CONFIT

# DESSERTS

# CANNOLO SICILIANO

SICILIAN TUBE-SHAPED SHELLS OF FRIED PASTRY DOUGH, FILLED WITH RICOTTA CHEESE AND CHOCOLATE CHIP (V) (N)

# CHEESECAKE AL GELATO FRUTTO DELLA PASSIONE E MANGO

A MIX OF CHEESECAKE & ICE CREAM FORM A LOVELY SMOOTH VANILLA LAYER ON A GLUTEN FREE CRUNCH BASE TOPPED WITH SOFT MANGO PIECES AND PASSION FRUIT SAUCE (Y) (GF)

#### TORTA DELLA NONNA

SWEET PASTRY BASE GIVING WAY TO LEMON AND VANILLA SCENTED CUSTARD FILLING, TOPPED OFF WITH A THIN LAYER OF PASTRY AND CRUNCHY PINE NUTS, SERVED WITH PISTACHIO ICE CREAM (V)(N)

# TORTA AI FRUTTI DI BOSCO

ARTISAN BISCUIT BASE TOPPED WITH APPLE COMPOTE, RASPBERRY CONSERVE, FRESH WINTER BERRIES AND RED CURRANT COULIS (VG)

(V) VEGETARIAN
(N) CONTAINS NUTS
(GF) GLUTEN FREE
(VG\*) CAN BE MADE VEGAN
(GF\*) GLUTEN FREE OPTION AVAILABLE.

PLEASE ALWAYS INFORM YOUR SERVER OF ANY ALLERGIES BEFORE PLACING YOUR ORDER AS NOT ALL INGREDIENTS CAN BE LISTED & WE CANNOT GUARANTEE THE ABSENCE OF ALLERGENS IN OUR DISHES.

DETAILED ALLERGEN INFORMATION IS AVAILABLE ON REQUEST.





# CHRISTMAS AT D D D

SARDINIAN RESTAURANT | BAR | DELI

