

STARTERS

ARANCINU IN CROPPU A SU BOI

Crispy arancini stuffed with rich oxtail ragu and melted scamorza, paired with a smoky Sardinian BBQ sauce.

TRUFF'ARANCINU

Crispy arancini stuffed with earthy mushrooms, rich truffle and creamy buffalo mozzarella. Served with a truffle mayo. (V)

BRUSCHETTA TOMATIKA

Sweet cherry tomatoes, garlic oil and fresh basil. A timeless classic. (VG)(GF*)

BRUSCHETTA BURGOS

Smoky aubergine cream topped with sweet, caramelised onions, fresh fig & roasted almond flakes (N)(N*)(VG)(GF*)

BURRATA FUMADA IN SA FOGU DI PISTOCCHU

Creamy smoked burrata drizzled with Sardinian honey, topped with crunchy pistacchio and orange zest.

CALAMARITTUS FRITTUS & CONTENTUS

Crispy golden baby quid, lightly fried and served with a rich and tangy homemade tartare sauce.

GAMBERU IN FRAC DE CARASAU

Succulent king prawns, lightly fried and coated in crispy carasau bread, served on a velvety bed of creamy aubergines.

CARPACCI AJO' MIRTESU SUPPLEMENT +3.50

The most luxurious and delicate of hams from San Nicola with burrata, truffle sauce, figs, balsamic glaze and finished with fresh grated Perigord truffle (gf)

CANNOLO RIPIENO ALL'ARAGOSTA SUPPLEMENT +3.50

Raw, paper thin beef dressed in a creamy myrtle-infused mayo and topped with golden pecorino crisps. (GF)

MAINS

ALL SERVED WITH ROAST POTATOES

TORTELLINIS DE SU PARMIGIANU

Bright red beetroot tortelloni stuffed with aubergines, sun-dried tomatoes, vegan parmesan and basil pesto. Served with a smooth tomato coulis, semi-dried tomatoes and crunchy almonds. (VG)(N)(N*)

IS MALLOREDDUS DE SU RE

Slow-cooked sausage ragy, rich pecorino cheese and sweet ciligieno tomato confit (GF*)

SU SPADONI IN VERNACCIA

Oven-baked swordfish smothered in Vernaccia white wine, capers, olives and sweet shallots. Crowned with roasted cherry tomatoes and black garlic confit (GF)

SUPREMA DI POLLO NUORESE

Pan-fried chicken supreme with porcini mushrooms, chestnut cream & rosemary (GF)

FILETTO NOSTRANO SUPPLEMENT +10.00

8oz fillet steak served with chips and a sauce of your choice (Peppercorn, Gorgonzola or Mushroom) (GF*)garlicky ciabatta bread (gf*)

VEGANA MAMMA ELSIE

BBQ roasted cauliflower steak, oven baked aubergines with garlic olive oil and parsley, grilled courgettes and mixed vegetables tempura served with homemade hummus (GF)(VG)

PIZZA CAPRICCIOSA

Artichokes, olives, capers, mushrooms (V)(VG*)

ORTOLANA

Grilled vegetables, ricotta, garlic & parsley oil (VG*)

PIZZA DIAVOLO

Spicy Salami, Nduja, Peppers

SET MENU

2 OR 3 COURSE

2 COURSE

33.50 PP

3 COURSE

42.50 PP

DESSERTS

TIRAMISU' DI MAMMA

Raffa's mum's special recipe of layered Pavesini biscuits, espresso, mascarpone. Choose your filling:

CLASSIC: with mascarpone cheese and chocolate chip & roasted pine nuts(V), or

PISTACCHIO: mascarpone cheese and pistacchio with pistachio crumble (V)(N)

CANNOLO SICILIANO

Sicilian tube-shaped shells of fried pastry dough with ricotta cheese and chocolate chip (V)(N)

TORTINO AL PISTACCHIO CON CUORE MORBIDO

Melt in the middle pistacchio pudding with white chocolate ice cream (V)(N)

CHEESECAKE AL GELATO CON 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 (V)(GF)

TORTINO AI FRUTTI DI BOSCO

Artisan biscuit base topped with apple compote, raspberry conserve, fresh winter berries and a redcurrant glaze, served with vegan vanilla ice cream (GF)(VG)

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