

STUZZICHINI

PANE CASERECCIO

£6.95

A selection of warm homemade bread with a basil pesto dip (GF*)(N)(V)(VG*)

BOSANA OLIVES

£5.25

From Alghero (VG)(GF)

PANE CARASAU CON CREMA DI PECORINO

£7.50

Classic Sardinian crispy thin bread with a Pecorino dip (V)

PIZZE ALL'AGLIO

Pizza garlic bread

Fresh Rosemary & Sea salt (VG) £7.00

Tomato (VG) £7.75

Provola affumicata (V) £8.75

Provola affumicata & tomato (V) £9.50

Marinara: tomato, garlic, oregano, chilli, anchovies & basil (V) £8.95

SARDINE ALLA PIETRO

£8.95

Smoked sardines on crusty ciabatta bread with puree of yellow datterino tomato seasoned with oregano, basil & black garlic cream

ANTIPASTI DI TERRA

PROSCIUTTO DI PECORA CON PECORINO AL TARTUFO E LIME

£12.75

Lamb cured prosciutto with truffle pecorino, lemon honey and lime zest. (GF)

BLINIS DI PATATE CON CULATELLO DI ZIBELLO, CREMA DI PECORINO E MARMELLATA AI FICHI

£12.95

Roast potatoes blinis with An Emilian specialty, the most luxurious and delicate of hams from San Nicola with cream of pecorino and homemade figs marmalade and trio of nuts (N)

CARPACCIO DI CERVO AL MIRTO E PECORINO CROCCANTE

£15.50

Seared thinly sliced venison fillet with homemade myrtle mayo and crispy pecorino cheese (GF)

PROSCIUTTO DI TALANA E RICOTTA DI BUFALA

£12.50

Cured ham Made from high-quality Sardinian pork meat that is brined for two weeks before it is seasoned in Mediterranean herbs and aromatic spices, buffalo ricotta, walnuts, figs, and truffle honey (N) (GF) (N)*

BRESAOLA CON BURRATA E TARTUFO

£14.50

Air dried salted beef with burrata, truffle sauce, figs, balsamic glaze and finished with fresh grated perigord black truffle (GF)

MISTO VERDURE GRIGLIATE

£9.50

Grilled aubergine, courgette, asparagus & peppers with garlic chilli & parsley oil (GF)(VG)

ARANCINI FUNGHI E TARTUFO

£9.50

Mixed wild mushrooms, truffle and buffalo mozzarella stuffed rice balls served with truffle mayo (V)

ARANCINE CON CODA DI BUE E SCAMORZA AFFUMICATA

£9.75

Slow cooked oxtail ragu' & smoked scamorza cheese stuffed rice balls served with cherry tomato coulis sauce

CROCCHETTE DI VITELLO TONNATO

£12.50

Breaded croquettes with slow-cooked pulled veal, salsa tonnata and pistachio crumble

BURRATA AFFUMICATA MIELE E PISTACCHIO

£12.75

Smoked burrata with crushed pistachio, honey from San Sperate Sardinia and orange zest (V) (N) (N)*

CARRELLATA DI ANTIPASTI DI TERRA

£36

A selection of 5 of our antipasti di terra with: prosciutto di pecora e pecorino al tartufo, arancini coda di bue, arancini funghi, carpaccio di cervo and crocchette di vitello. Ideal to share if you can't decide

ALLERGENS

(N) Contains nuts (GF) Gluten Free
(GF*) Can be made Gluten Free (V) Vegetarian
(VG) Vegan (VG*) Can be made Vegan

In our kitchen, we stock nuts and have flour in the pizzeria. Therefore, we cannot assure you with absolute certainty that our dishes are free from any potential contamination.

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.

ANTIPASTI DI MARE

INVOLTINI DI TONNO ROCCA'JA

£15.25

Smoked carpaccio tuna rolls stuffed with ricotta, caramelised figs & pomegranate seeds (GF)

POLPO E PATATE ALLA CASTELLANESE

£15.95

Grilled octopus with roast potatoes, garlic & parsley oil served with octopus' emulsion (GF)

TARTARE DI TONNO AL MIRTO

£16

Tuna sashimi tartare with crunchy beetroot aromatised with myrtle liquor, stracciatella di burrata & crispy carasau bread (GF)*

GAMBERONI IN Crosta DI CARASAU

£13.75

King prawns coated in carasau bread, lightly fried & served on a bed of creamy aubergines

CARPACCIO DI SPADA CON TARTARE DI FRUTTA TROPICALE

£14.25

Smoked swordfish carpaccio mango mayo, EVO oil tropical fruit tartare (GF)

CALAMARETTI FRITTI

£9.50

Lightly fried baby squid served with homemade tartare sauce

AVOCADO CON GAMBERONI MELA VERDE E PISTACCHIO

£13.95

Grilled king prawns with avocado, crunchy apple, homemade avocado mayo and pistacchio crumble (GF)

CAPESANTE CON GUANCIALE SU CREMA DI ZUCCHINE

Starter £15.95 / Main £26.50

Seared king scallops wrapped in crispy guanciale with courgette velouté' (GF)

CARRELLATA DI ANTIPASTI DI MARE

£37.50

A selection of 5 of ours antipasti di mare with: involtino di tonno, polpo e patate, gamberoni in crosta, carpaccio di spada and capesante con guanciale

DA DIVIDERE

ANTIPASTO DOMO

£34.75

Selection of our finest Sardinian cured meats & cheeses served with walnuts, borettane onions mixed bread selection & truffle honey (GF* extra £1.50) (N)(N) *

PROSCIUTTO SARDO: Made from high-quality Sardinian pork meat that is brined for two weeks before it is seasoned in Mediterranean herbs and aromatic spices

COPPA SARDA: Our Coppa is rich and creamy with a ruby red colour and buttery fat. It's cured for at least 4-6 months, washed in Nuragus white wine and seasoned with Sardinian Sea salt, cinnamon, ground pepper and a mix of (secret) local spices from Turri, South Sardinia

LONZINO: A traditional lean and tender ham from South Sardinia. It's slightly peppery cured loin of pork, with a colour ranging from pink to bright red when cut. It has a delicate smell, good flavour, and sweet taste, it's flavoured and washed in white wine and cured naturally and slowly for 2-3 months

SALAME DOLCE: Our Salame Dolce is a coarse-grained salami, made with selected cuts of meat and a low percentage of fat, giving it a firm texture that slices neatly. The combination of Mediterranean herbs and spices is a top-secret recipe that gives this product a unique harmony of flavours, melding well with the sweeter flavour of the meat

SALSICCIA AL MIRTO: Made with local myrtle leaves. The leaves are dried naturally and mixed to the ground meat in the making process, the moist from the meat and fat release all the myrtle flavour. It's a very herby aromatic salami with a lovely myrtle smell

ZAFIRO BLUE: Rindless and buttery with a well balance acidity. Aged at least 45 days in controlled temperature. It is mellow and less salty than the rest of blue cheeses. It has a creamy texture with veins and a strong aromatic flavour, with a sweet aftertaste

ORGANIC PECORINO SARDO: Our Pecorino Sardo is made with organic unpasteurized raw whole sheep's milk from Pattada, Northern Sardinia. It's aged from 60 to 90 days. The texture, which can be white or slightly straw-coloured, is hard and compact with sparse holes and an aromatic fruity taste. The aroma is typical of sheep's cheese with notes of wool, dry wood, and aromatic herbs. On the palate it's buttery with good notes of toasted hazelnuts

CREMA DEL PASTORE: Crema del pastore is the young version of our pecorino sardo made with thermised sheep's milk. It is a caciotta-pecorino cheese aged for 20-30 days with a very creamy, semi-soft texture and a delicate flavour with sweet aftertaste

FRITTO MISTO CON AGLIATA

£32.50

Fish of the day, baby squid, peeled king prawns, whole Argentinian king prawns, tempura courgettes. Served with homemade tartare sauce and agliata*

DELL'ORTO

£18.95

Grilled courgette, aubergine, artichokes, peppers & asparagus marinated with garlic, chilli & parsley oil. (VG)(GF)

*"Agliata" is a typical sauce from Castelsardo prepared with tomato passata, garlic and red wine vinegar. Perfect with fried fish.



BRUSCHETTE

CLASSICA

£7.95

Ripened cherry tomatoes, garlic, oregano, EVO oil & fresh basil on a toasted ciabatta bread (VG)

BURGOS

£10.75

Bruschetta with creamy aubergine, caramelised onions, figs & roasted almond flakes on a toasted ciabatta bread (N)(VG)(N)*

LIMBARA

£9.75

Pecorino cream, cured lightly smoked ham, poached pears, crunchy hazelnut, and honey on a toasted ciabatta bread (N)(N) *

ARAGOSTA

£15.95

Marinated lobster meat with EVO oil, citrus, garlic, basil, cherry tomatoes lobster mayo and red peppers drop on a toasted ciabatta bread

ESTIVA

£10.25

Cherry tomatoes, crushed avocado and lime topped with stracciatella di burrata on a toasted ciabatta bread (VG)* (V)

ALL BRUSHETTA CAN BE MADE GLUTEN FREE

PASTA

TORTELLONE PARMIGIANA

£16.75

Red tortelloni pasta pockets made with beetroot dough filled with aubergines, vegan parmesan, sundried tomatoes & basil served with tomatoes coulis semi dried cherry tomatoes & almond flakes (VG) (N) (N)*

MEZZE MANICHE AL PISTACCHIO DI BRONTE CON CREMA DI PECORINO

£17.95

Half tube shape pasta with cream of pistacchio, pecorino cream & a hint of lemon (V)(VG)*(N)

STROZZAPRETI CON CREMA DI ZUCCHINE VONGOLE E BOTTARGA

£19.50

Short twisted pasta cords with palourde clams, courgettes velouté and bottarga

RISOTTO ZAFFERANO TARTARE DI GAMBERO ROSSO E BURRATA

£23.50

Acquerello 7 years aged carnaroli rice (The Acquerello rice is considered one of the best in the world. Organoleptic perfection, quality, and excellent cooking resistance. These are the characteristics that make the Acquerello rice a synonym of Italian excellence) with saffron, carabinero prawns' tartare with his own bisque and stracciatella di burrata (GF)

ALLOW 20 MINUTES TO COOK

MAFALDE ALLA GRICIA

£16.50

Ribbon shaped pasta with creamy pecorino and black pepper sauce topped with crispy guanciale sardo (Guanciale is cured pork cheek, seasoned with black pepper, mixed herbs, cinnamon and washed in dry white wine from Sardinia, and aged for 90-120 days)

CULURGIONES NERO CON MOSCARDINI E BISQUE DI SCAMPI

£26.50

Squid ink Sardinian potato dumplings, filled with ricotta, baby octopus ragu' in a rich langoustine bisque sauce

GNOCCHETTI SARDA

£16.95

Typical shell shaped pasta from Sardinia with Sardinian sausage ragu', granglona cheese and semi dried tomatoes

CULURGIONES CON FONDUTA DI PECORINO E TARTUFO

£18.75

Traditional handmade Sardinian potato dumplings filled with pecorino served with cheese fondue and fresh grated perigord truffle (V)

FREGOLA CASTELLANESE AI FRUTTI DI MARE

£19.75

Sardinian cous-cous with Palourde clams, Shetland mussels, baby squid, Argentina king prawn, fish broth and tomato sauce

GLUTEN FREE PASTA IS AVAILABLE, SHAPE WILL VARY

INSALATE

POLLO MARINATO E AVOCADO

£17.50

Marinated chicken supreme, with rocket salad, avocado, shallots, lentils, and cherry tomatoes (GF)

CAPRESE HERITAGE

£15.50

Buffalo mozzarella, heritage tomatoes, avocado, basil oil (V)(GF)

INSALATA VEGANA MAMMA ELSIE

£14.50

Roasted butternut squash, rocket, spinach, shallots, fresh orange, croutons, and almonds (GF)* (N) (N)*ADD BURRATA FOR £3



SECONDI DI MARE

PESCE SPADA ALLA VERNACCIA

£23.50

Oven baked swordfish with vernaccia white wine, capers, olives, shallots, and roasted cherry tomato confit (GF)

POLPO DI PAPA

£28.50

My beloved Dad's special recipe of slow cooked octopus in a rich tomato sauce with chilli, garlic and olives served with crusty bread (GF)*

CERNIA IN SALSA DI SCAROLA, COLATURA DI ALICI, OLIVE TAGGIASCHE E VONGOLE

£29.95

Oven baked stone bass with endive cream, fish sauce made from anchovies, olives and clams (GF)

TAGLIATA DI TONNO IN CROSTA

£29.95

Sliced Seared sashimi tuna saku steak with sesame crust, served with rocket salad, pecorino shavings, citrus sauce & balsamic reduction (GF)

IPPOGLOSSO SAN TEODORO

£30.50

Pan fried halibut with spicy Sardinian sausage, king prawns, dried olives in a lobster sauce (GF)

CASSOLA "ZU RAFFELU"

£33.50

Classic Sardinian fish stew served with crusty bread (GF)*

PIATTO REALE DI CROSTACEI X 2

£77.95

Grilled jumbo prawns, langoustines, Argentinian king prawns, king scallops and palourde clams with crustacean butter sauce and toasted crusty bread (GF)*ALLOW 20 MINUTES TO COOK*

CONTORNI

PATATINE FRITTE

£4.75

Italian chips (vg)

PATATE ARROSTO

£4.75

Roast sauteed potatoes (vg)

RUCOLA E PECORINO

£5.25

Rocket & pecorino (gf)(v)

SPINACI

£5.50

Spinach with garlic & chilli (gf)(vg)

ZUCCHINE PASTELLATE

£5.50

Fried battered courgettes (v)

PATATINE TARTUFO E PECORINO

£5.95

Truffle fries with pecorino (V)

FRIARELLI

£5

Friarielli is similar to Broccoli Rabe, in Italian known as Cime di Rapa, but is slightly more bitter with tender stems. Friarielli is grown in very small quantities, mainly in Italy, which ensures its consistent quality, making sure that you have the very best product every time

INSALATA DI POMODORINI E CIPOLLA

£4.75

Ripened cherry tomatoes, fresh basil, oregano & onion salad

SECONDI DI TERRA

PARMIGIANA DI MAMMA ANGELA

£15.50

Fried aubergines layered with tomato sauce, parmesan, mozzarella & toasted bread (V)

POLLETTO ARROSTO CON LIMONE E ROSMARINO

£21.50

slow roast spatchcock poussin with lemon, rosemary and garlic butter served with roasted potato wedges (GF)

CARRE' DI AGNELLO GLASSATO AL MIELE ED ERBE AROMATICHE

£34.50

Honey glazed spring rack of lamb, mixed garlic herbs butternut squash cream served with roast potato wedges (GF)

SALSICCIA AND FRIARELLI

£17.50

Grilled Sardinian sausage with friarelli (Friarielli is similar to Broccoli Rabe, in Italian known as Cime di Rapa, but is slightly more bitter with tender stems. Friarielli is grown in very small quantities, mainly in Italy, which ensures its consistent quality, making sure that you have the very best product every time) served with potato wedges (GF)

FILETTO MARE E MONTI

£37.50

8oz fillet steak with king prawns, garlic crustacean butter sauce served with Italian chips (GF)

FIorentina ALLA GRIGLIA

£38.50

16oz T-bone steak with garlic and rosemary oil served with roast potato wedges Suggested cooking temperature rare/ medium rare, add sauce: gorgonzola, peppercorn, or mushrooms extra £2

FILETTO NOSTRANO

£33.50

8oz fillet steak served with chips, add sauce: gorgonzola, peppercorn, or mushrooms. Served with chips

CENA CON PORCETTO

£52.00

Minimum 6 guest and 48 hours' notice
(not available Saturday nights)

Authentic Sardinian feast. A selection of Sardinian cured meats & cheeses followed by slow cooked suckling pig served with rosemary roast potatoes

PIZZA CLASSICHE

All pizzas served on Margherita base

MARGHERITA

£12.00

Tomato, basil, fior di latte mozzarella (v)(vg*)

4 STAGIONI

£14.50

Ham, artichokes, olives & mushrooms.

CAPRICCIOSA

£14.50

Artichokes, olives, capers, mushrooms (v)(vg*)

MACOMER

£14.00

Ham & grilled oyster mushrooms

SARDA

£14.00

Sardinian dried sausage, sauteed onions & olives

ORTOLANA

£14.00

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

BOSCAIOLA

£15.50

3 types of mushroom & Smoked provola (vg*)

DIAVOLO

£14.50

Salame piccante, nduja & peppers

NOSTROMO

£13.95

Tuna, sauteed onions, capers & olives

TALANA

£16.50

Talana ham (Parma ham from Sardinia)
gorgonzola, Pecorino shavings, rocket

NORMAN

£18.95

Mixed seafood and garlic oil

PIZZE SPECIALI

LOGUDORO

£16.75

Sardinian fresh sausage, oyster mushrooms,
sauteed onions & Pecorino shavings

LUCIFERO

£14.95

Spicy salami, gorgonzola, caramelised onions

URZULEI

£14.95

Sardinian speck, pecorino cream cheese

SORSO

£14.95

Fried cubed aubergines, sauteed onions,
gorgonzola & ham

BRACCIO DI FERRO ('Popeye')

£14.50

Spinach, buffalo ricotta & fried egg (v)

PETER

£12.25

Capers, anchovies & gorgonzola

FIN

£13.50

Sliced hotdog & chips

KIKS

£15.25

Sardinian fresh sausage, chips,
garlic chilli & parsley oil

MAMUTHONES

£16.75

Crispy pancetta, rosemary roast potatoes,
garlic parsley & chilli oil

SARAH

£16.75

Sauteed mushrooms, sauteed onions,
gorgonzola & speck

100% ITALIAN WHEAT

We use the finest Petra 3 flour made from 100% Italian wheat & stone-ground to ensure all the nutrients are preserved. A super nutritious pizza base with the freshest toppings! Vegan mozzarella available



PIZZE GOURMET

ALL BIANCA – no tomato.

NAPOLETANA

£14.95

Sardinian fresh sausage, smoked provola and friarelli (Friarelli is similar to Broccoli Rabe, in Italian known as Cime di Rapa, but is slightly more bitter with tender stems. Friarelli is grown in very small quantities, mainly in Italy, which ensures its consistent quality, making sure that you have the very best product every time)

PISTACCHIO

£16.95

Talana ham, burrata, pistachio cream & crushed pistachios (n)

DEL PASTORE

£15.50

Smoked provola, cream of pecorino, Sardinian dry sausage, and roasted black garlic puree

TORTOLI

£14.95

Mozzarella, buffalo ricotta, rocket, cherry tomatoes, speck & pesto (n)

5 FORMAGGI

£15.50

Mozzarella, smoked provola, gorgonzola, pecorino, parmigiano (v)

CABRAS

£16.95

Mozzarella, smoked ricotta, cherry tomato confit, pesto and bottarga

CALZONE

Tomato and mozzarella base

DOMO

£15.50

Buffalo ricotta, salame sardo & olives

CLASSICO

£14

Roast ham & assorted mushrooms

STROMBOLI

£15.50

Rolled pizza (not a calzone) with nduja, gorgonzola, spicy salame & sauteed onions

CARNIVORO

£16.95

Ham, salame, salsiccia, nduja & spicy salame

VEGETARIANO

£15.50

Grilled courgettes, aubergines, peppers, olives & artichokes (VG*)

GIFT CARDS

Treat someone to the Domo experience and choose a gift card. Scan the QR code or ask a member of our team for details.

