

Vegan

Starters

Raviolone al Cacao GF V DF	12.95
Homemade large raviolo with natural gluten-free flours and cocoa powder, filled with a truffled polenta cream. Served with creamy cauliflower and bread crumble, pistachios, parsley and a little garlic. Ingredients thoughtfully selected to enhance all the flavors of this amazing dish.	
Radicchio GF V DF	11.95
Pan-fried radicchio with shallots, walnuts and maple syrup served with leek and potato cream.	
Polenta GF V DF	10.95
Sardinian polenta mignons with wild mushrooms, parsley, garlic and little chilli.	

Mains

Malloreddus con Fiori di Zucca GF V GF	16.95
Traditional Sardinian shell-shaped pasta with courgettes, saffron, courgette flowers, sundried-tomato, basil, spring onion and almond flakes.	
Cavolfiore GF V DF	14.50
Sardinia paradise of longevity! This is one of the dishes that our ancestors consumed regularly. Baby cauliflower, sun-dried tomatoes, onion, sultanas, black olives.	
Gnocchi di Patate GF V DF	16.95
Potato dumplings, served with spring onion, cherry tomatoes, wild mushrooms, basil, black truffle oil.	