



MENÙ

STARTERS

Spicy mussels souce € 10,00

Tomato, mussels, chilli, parsley, garlic, oregano (14)

**Available marinara version*

Octopus salad *served with radicchio and walnut* € 12,00

Octopus, radicchio, walnuts, salt and pepper (8-14)

Traditional cheese selection € 11,00

Selection of Ogliastro cheeses (7)

Homemade seafood starter € 20,00

Cuttlefish ravioli, shrimps, roasted octopus with balsamic souce, mussels in marianara souce, baby octopus in chilli souce, seafood salad

(1-2-3-4-5-10-11-13-14)

Traditional cheese and hams selection € 16,00

Raw ham, sausage, bacon or capocollo, bacon, selection of Ogliastro cheeses

(1-4-2-14-4-10-11-5-8 - 7)

Freeze oyster's plateau (6 pieces) € 16,00

flavored with lime

Oyster, lemon (14)

Raw fish plateau € 20,00

Shrimp, oyster, tuna, langousties with passion fruit (2-4-14)

Raw fish plateau (for 2 people) € 39,00

Shrimps, oysters, tuna, langousties with passion fruit (2-4-14)



Cover Charge 1,50

MAIN COURSES

Culurgiones alla Tortoliesa (homemade) € 11,00

Traditional Sardinian Ravioli filled with potatoes, cheese,
mint and basilic served with tomato souce (1-3-7-9)

Culurgiones(homemade) in a seafood.bisque..... € 13,00

Traditional Sardinian Ravioli in a seafood bisque filled with potatoes,
cheese served with clams, mint and bottarga (1-3-4-7-14)

Spaghetti with clams € 14,00

Spaghetti, clams, garlic and extra virgin oil (1-14)

Fregola allo scoglio (Sardianian pasta) € 16,00

Traditional sardiniana pasta with octopus, cuttle fish, shrimps ,mussels,
clams in a fish bisque (1-2-4-9-12-14)

Pasta A Volontà € 18,00

Spaghetti with red shrimps, burrata served with pistachios crumble (1-2-7-8-9)

Pennette with crispy bacon

in broad beans mousse and pistachios € 14,50

Bacon, broad beans and pistachios (1-8)

**Versione vegetariana disponibile*

Lobster linguine € 20,00

Lobster linguine in a light tomato and chilli pepper sauce (1-2-3)

Malloreddus Chef (Campidanese style) € 13,00

Traditional sardinian homemade pasta with fresh sausage and fresh fennel (1-3)

Spaghetti mussels and tomato € 12,00

Spaghetti, mussels and tomato (1-14)

MEAT AND FISH

Pan fried squid rings € 14,00

Served with homemade tartara sauce* (1-3-4-5-10)

Mixed deep fried seafood *with battered fried vegetables*..... € 16,00

Fresh squid rings, shrimps, occioni, fish of the day and battered vegetables (carrots and courgetti) (1-2-3-4-5-14)

Rib-eye on t-bone *with roasted potatoes* € 16,00

Grilled tuna steak with pistachio crown € 18,00

Tuna, senape, pistachio (4-8-10)

Grilled beef € 18,00

Served with rocket salad and grana cheese flascesi (7)

Mixed grilled fish € 25,00

Fish of the day, with red shrimps, tuna steak or sword fish steak and cuttle fish Roasted king shrimps (2-4-14)

Roasted king shrimps..... € 25,00

Roasted cuttle fish..... € 20,00

with side dish included (2-4-14)

Roasted fish on request

*mayonnaise, onion, eggs, capers, gherkins, parsley

SIDE DISHES

Roast potatoes € 5,00

With oil, garlic, salt and rosemary

Roasted mixed vegetable € 5,00

Courgett, peppers, aubergines chicory,
seasoned with garlic oil and parsley

Mixed salad € 5,00

iceberg, carrots, rocket, cherry tomatoes and chicory

Chips € 5,00

(5)

CHILDREN'S MENU

Pasta al pesto € 7,00

Pasta with pine nuts, basil, oil without garlic (green souce) (1-7-8)

Mini pennette tomato souce and basil € 6,00

(1-9)

Chicken nuggets *with french fries* € 7,00

(1-5)

Fish sticks *with french fries* € 7,00

(1-4-5)

Baby Chips € 3,50

(5)

Baby Culurgiones (Tortoliese style) € 7,00

Traditional Sardinian Ravioli filled with potatoes cheese, basil and mint served with tomato souce (1-3-7-9)

DESSERT

Sebadas from Tortoli € 5,00

Sweet ravioli filled with cheese served with honey (1-7)

Homemade Catalana cream € 5,00

(3-7)

Homemade Tiramisù € 5,00

(1-3-7)

Cheese cake € 5,00

(1-7)

Homemade Pavlova € 5,00

(3)

Walnuts farfait € 5,00

Gluten free and lactose free

(3-8)

Lemon Sorbet € 4,00

(3-12)

FRUIT

Seasonal fruit € 5,00

DRINK MENÙ

Sparkling Water 0,75 cl.....	€ 2,50
Natural Water 0,75 cl	€ 2,50
Fanta - Sprite 33 cl	€ 3,00
Coca Cola - Coca Cola Zero 33 cl	€ 3,00
Succhi pera, pesca, ananas 20 cl	€ 2,50
Cocktail Sanpellegrino 33 cl	€ 3,00
Estathè pesca 33 cl	€ 2,50
Estathè limone 33 cl	€ 2,50

BEERS

Ichnusa 33 cl	€ 3,00
Ichnusa non filtrata 33 cl	€ 3,50
Ichnusa non filtrata 20 cl	€ 2,50
Heineken 33 cl.....	€ 3,00
Peroni gran riserva rossa 50 cl	€ 5,00
Peroni bianca 50 cl	€ 5,00
Peroni puro malto 50 cl	€ 5,00
Birra Gluten Free or alcohol free 33 cl	€ 3,50

LIQUEURS

Petrus	€ 3,50
Fernet Branca	€ 3,50
Brancamenta	€ 3,50
Vecchio amaro del capo	€ 3,50
Amaro Averna	€ 3,50
Cynar	€ 3,50
Montenegro	€ 3,50
Jagermeister	€ 3,50
Mirto o Limoncello di Sardegna	€ 3,50
Whiskey, Brandy, Rum don Papa	€ 7,00
Grappa Rosavalia Orgosolo	€ 4,50
Grappa Rosavalia Barricata Orgosolo	€ 5,00
Grappa Barricata Selezione	€ 5,00
Acquavite Barricata Nonnu Elogu	€ 5,00
Anima Nera - Baileys - Amaretto Disaronno	€ 3,50
Selezione della Casa	€ 5,00

COFFEE

Espresso	€ 1,00	Coffee with alcohol	€ 2,00
Caffè macchiato	€ 1,00	Cappuccino	€ 2,00
Decaffeinato	€ 1,00	Etiopia, Papua, Brasile	
Gingseng - Orzo	€ 1,50	Guatemala	€ 1,50

WHITE WINES

Costamolino	€ 14,00
Vermentino DOC - Cantina Argiolas - 13,5% Vol	
Tyrsos	€ 16,00
Vermentino DOC - Cantina Contini - 12% Vol	
Karmis	€ 21,00
Cuvée IGT - Cantina Contini - 13% Vol	
Mamaioa	€ 22,00
Vino Biologico - Cantina Contini - 13% Vol	
Iselis	€ 24,00
Vermentino DOC - Cantina Argiolas - 14,5 % Vol	
Nuvole di Ale	€ 22,00
Vermentino - Azienda vitinivicola Castello Montecuto - 13,5 Vol	
Diffidente	€ 22,00
Vermentino DOC - Cantina Asinara - 13% Vol	
Indolente	€ 25,00
Vermentino DOC - Cantina Asinara - 13% Vol	
Un anno dopo	€ 25,00
Vermentino DOC - Cantina Quarto Moro - 13,5 Vol	
Stellato	€ 28,00
Vermentino DOC - Cantina Pala - Serdiana - 14% Vol	
Lupus in Fabula	€ 28,00
Vermentino Gallura - Cantina Tenute Olbios - 14% Vol	
Lanura	€ 25,00
Vermentino DOC - Tenute Perda Rubia - 12,5 Vol	
Capichera	€ 75,00
IGT - Società Agricola Arzachena - 14% Vol	
Spera 75 cc	€ 20,00
Vermentino di Gallura DOCG - Cantina Siddura - 13,5% Vol	
Isole del Sole 75 cc	€ 12,00
Cantina Argiolas - 13% Vol	
Vino della Casa Caraffa 50 cc	€ 6,00
Cantina Argiolas - 13% Vol	

RED WINES

Barsu	€ 15,00
Cannonau IGT - Tenute Pisanu - 14,5% Vol	
Susenigy	€ 18,00
Bovale IGT - Tenute Pisano - 14% Vol	
Costera	€ 17,00
Cannonau DOC - Cantine Argiolas - 14% Vol	
Tiernu	€ 18,00
Bovale DOC - Cantina Mogoro - 14% Vol	
Perdera	€ 17,00
Monica DOC - Cantina Argiolas - 13,5% Vol	
Cagnulari	€ 26,00
Cagnulari IGT - Alba & Spanedda - 14,5% Vol	
Buio	€ 25,00
Carignano DOC - Cantina Mesa - 13,5% Vol	
Mamuthone	€ 21,00
Cannonau DOC - Cantine Sedilesu - 15% Vol	
Stuni	€ 21,00
Monica - Cantine Villa de' Luceri - 14% Vol	
BVL	€ 28,00
Bovale - Cantine Quarto Moro - 13,5% Vol	
Naniha	€ 30,00
Cannonau DOC - Tenute Perda Rubia - 14% Vol	
Perda Rubia	€ 40,00
Cannonau DOC - Tenute Perda Rubia - 14,5% Vol	
Isole del Sole 75 cc	€ 10,00
Vino della Casa - Cantina Argiolas - 13% Vol	
Vino della Casa Caraffa 50 cc	€ 6,00
Cantina Argiolas - 13% Vol	

PROSECCO AND ROSÈ WINE

Attilio € 25,00

Brut - Cantina Contini

Valdo Origine € 18,00

Extra dry - Cantina Vald - 11,5% Vol

Valdo Cuvée € 22,00

Extra Dry DOCG - Cantina Valdo - 11,5% Vol

Balari € 14,00

Vermentino di Gallura frizzante DOCG - Cantina Monti - 11% Vol

Attilio Rosè € 25,00

Rosato IGT - Cantina Contini

Rosè € 14,00

Vino Nieddera rosato - Cantina Contini

Q € 14,00

Vino spumante Brut metodo classico - Cantina Quaro Moro

WINE BY GLASS

Bianco, Rosso, Bollicine € 4,50

Bianco, Rosso, Bollicine selezione € 4,50

CHAMPAGNE

Centogemme € 30,00

Torbato DOCG - Poderi Parpinello - 13% Vol

Veuve Clicquot € 90,00

Champagne Brut - Veuve Clicquot - 12% Vol

Mumm € 85,00

Champagne - Mumm - 12% Vol

Ferrari € 60,00

Maximun brut DOC - Ferrari - 12,5% Vol

Banfi € 20,00

Asti moscato - Banfi - 7% Vol



INFORMATIVA ALLERGENI

Si avvisa la gentile clientela che gli alimenti preparati in questo esercizio, contengono ingredienti o coadiuvanti considerati allergeni. Elenco delle sostanze o prodotti che provocano allergie o intolleranze utilizzati in questo esercizio e presenti nell'allegato II del Reg. UE n. 1169/2011

- | | |
|---|--|
| 1 Cereali contenenti glutine, cioè grano, segale, orzo, avena, farro, kamut o i loro ceppi derivati e prodotti derivati | 8 Frutta a guscio, vale a dire mandorle, nocciole, noci, noci di acagiù, noci di pecan, noci del Brasile, pistacchi, noci macadamia o noci del Queensland, e i loro prodotti |
| 2 Crostacei e prodotti a base di crostacei | 9 Sedano e prodotti a base di sedano |
| 3 Uova e prodotti a base di uova | 10 Senape e prodotti a base di senape |
| 4 Pesce e prodotti a base di pesce | 11 Semi di sesamo e prodotti a base di semi di sesamo |
| 5 Arachidi e prodotti a base di arachidi | 12 Anidride solforosa e solfiti in concentrazione superiori a 10 mg/kg |
| 6 Soia e prodotti a base di soia | 13 Lupini e prodotti a base di Lupini |
| 7 Latte e prodotti a base di latte (incluso lattosio) | 14 Molluschi e prodotti a base di molluschi |

Le informazioni circa la presenza di sostanze o prodotti che provocano allergie o intolleranze sono disponibili rivolgendosi al personale in servizio ed è possibile consultare l'apposita documentazione. Le nostre procedure HACCP tengono conto del rischio di contaminazione crociata ed il nostro personale è addestrato per occuparsi di tale rischio. Tuttavia, occorre segnalare che in alcuni casi, a causa di esigenze oggettive, le attività di preparazione e somministrazione di alimenti e bevande possono comportare la condivisione di aree ed utensili. Quindi, non si può escludere la possibilità che i prodotti alimentari entrino in contatto con altri prodotti alimentari, compresi altri allergeni.

ALLERGEN REPORT

We inform our customers that food prepared here, contain ingredients or adjuvants considered allergens. List of allergenic ingredients used in this place and present Annex II of the EU Reg. No. 1169/2011 substances or products causing allergies or intolerances

- | | |
|---|---|
| 1 Cereals containing gluten, i.e. wheat, rye, barley, oat, emmer, kamut, their derivative strains and by-products | 8 Fruits in shell, i.e. almonds, hazelnuts, walnuts, cashew, pecan, Brazil, pistachios, macadamia nuts or Queensland nuts and their by-products |
| 2 Crustaceans and products based on shellfish | 9 Celery and products based on celery |
| 3 Eggs and by-products | 10 Mustard and mustard-based products |
| 4 Fish and products based on fish | 11 Sesame seeds and sesame seeds-based products |
| 5 Peanuts and peanut-based products | 12 Sulphur dioxide and sulphites in concentrations above 10 mg/kg |
| 6 Soy and soy-based products | 13 Lupine and lupine-based products |
| 7 Milk and dairy products (lactose included) | 14 Molluscs and product based on molluscs |

The information about the presence of substances or products causing allergies or intolerances can be provided by the staff in service and you can consult the relevant documentation. Our HACCP procedures take into account the cross-contamination risk and our staff is trained to deal with this risk. Nevertheless, it should be pointed out that in some cases, due to objective needs, the preparation and service operations of food and beverages may involve some shared areas and utensils. So, the possibility that food has come into contact with other food products, including other allergens, can not be excluded.

