

MENU

RISTORANTE
Sa Cardiga
e Su Pesci



INFO

If you have food intolerances, allergies or any other problem associated with food, you can simply contact the manager.

[This menu is also digitally available](#)



www.sacardigaesupisci.com/menù

Table's charge is € 3.00

“Fish intended to be consumed raw or practically raw has been preventive treatment in accordance with Regulation Requirements (CE) 853/2004, annex III, annex VIII, letter D, point 3”

*In the absence of fresh products, frozen products are used

The reserch for the highest quality of raw materials, the dedication, the study of an entire Family and its

Staff are the soul of this Menu.
We Welcome You to our Restaurant, to our Home. Enjoy Your Meal

RISTORANTE
Sa Cardiga
e Su Pesci

Aperitif

2 oysters

with glass of

CARALIS

Spumante Brut 11,5%

100% Chardonnay



12 euro

Shrimp cocktail

with glass of

CARALIS

Spumante Brut 11,5%

100% Chardonnay



10 euro

Bread (Lingua di Suocera) Sardinian bacon and buffalo mozzarella

with glass of

CARALIS

Spumante Brut 11,5%

100% Chardonnay



10 euro

Caviar Prunier Metal box 20 grams

a bottle of 0,375 lt

“Cà del Bosco Cuvee Prestige”

Franciacorta 12,5%

Chardonnay 75%, Pinot Bianco 10%, Pinot Nero 15%
(Ca del Bosco)

70 euro

SEAFOOD MENU

RISTORANTE
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FISH TASTING “ SAPORI ”

• *Welcome from the chef*

• Finger food tasting

• Mixed crudité of fish mollusks and crustaceans

• Caserecce with cuttlefish , Mussels and Courgettes creamed with bottarga

• Linguine with sea bass, shallot, buffalo stracciatella and lumpfish roe

• Fish filet with zucchini crust and pecorino sauce

• **Catalan Crayfish**

(poached and served with fresh tomatoes ,onions and celery)

• Tasting of our patisserie

65 euro per person

*The tasting menu can be ordered if chosen by all the diners of the same table (excluding children).
Covered included; Excluding the Wine Beverages, Coffee and Amari*

FISH TASTING “ ESSENZA ”

•Welcome from the chef

•Finger food tasting

•Mixed crudité of fish mollusks, crustaceans and Salmon tartare

•Squares of black lasagna with cuttlefish ragout
on shellfish velvety

•Tagliolini with truffle and raw prawns

•Monkfish cheeks sautéed with Saffron cream

•Lobster (poached and served with fresh tomatoes , onions celery)

•Tasting of our patisserie

75 euro per person

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Covered included; Excluding the Wine Beverages, Coffee and Amari*

Seafood Crudità

*Seafood crudità

26 euro for person

(minimum for 2 person)

*Shrimp tartare in buffalo bed drops of raspberry dressing

18 euro

*Sea bass Tartare with Black Truffle an Oriental perfumes with Crispy Vegetable Spaghetti

23 euro

*Sea bass Tartare natural

19 euro

*Salmon Sashimi

17 euro

*Salmon tartare wet from oriental marinade with Japanese Rice

18 euro

*Scampi crudità

10 euro for 100 grams

*Oyster

4 euro a pièce

Seafood Appetizer

*Sea flavors tasting

23 euro per person
(minimum for 2 person)

*Cantabrian Anchovies
with bread croutons and salted butter

15 euro

*Seafood salad

14 euro

*Octopus salad

13 euro

*Sea Bass in low temperature Carpaccio with 5 Pepper and Citronette

15 euro

*Salmon cubes cooked in low temperature with Guacamole

16 euro

*Mussels marinara

12 euro

*Mussels soup

14 euro

Hand Made Pasta

*Fior di Pasta with Shrimp
and asparagus creamed with saffron

16 euro

*Caserecce with squid
and mussels and zucchini

15 euro

Ravioli & Risotto

*Fish Tortelli in Mussels Sauce and Seared Seafood(handmade)

23 euro

*Black lasagna with cuttlefish ragout
on shellfish velvety

20 euro

*Risotto lemon flavoring with shrimp tartare

18 euro

Hand Made Pasta

*Tagliolini with truffle and raw prawns (Tartar)

19 euro

*Linguine with Buffalo stracciatella, lumpfish roe,
butter and raw prawns (Tartar)

19 euro

*Linguine with Sardinian capper and lemon scent with Sea Bass tartare, shallot , Buffalo
stracciatella and lumpfish roe

17 euro

*Linguine with lobster

21 euro

*Linguine with seafood

15 euro

*Spaghetti with cuttlefish ink with clams, Buffalo stracciatella and basil pesto

16 euro

*Spaghetti with clams

13 euro

*Spaghetti with cuttlefish ink, Cantabrian Anchovy fillet
and Browned Shrimp

17 euro

Main courses

*Fish filet with zucchini crust and pecorino sauce

22 euro

*Roasted octopus with lemon potato puree and crunchy vegetables

19 euro

Grilled swordfish steak with cherry tomatoes and capers

18 euro

*Local fish grilled

4 euro 100 gr

*Local fish with tomatoes and potatoes

5 euro 100 gr

*Mix Grilled fish

5 euro 100 gr

Tuna

Tuna with truffle sauce

25 euro

* Thunfisch with Foie Gras und reduced Passito Dolianova (wine)

28 euro

Shellfish

*Crayfish (poached and served with fresh tomatoes ,onions and celery)

25 euro

*Prawns grilled

10 euro 100 gr

*Scampi (poached and served with fresh tomatoes ,onions and celery) or grilled

10 euro 100 gr

*Lobster (poached and served with fresh tomatoes , onions celery) or grilled

7 euro 100 gr

*Lobster (poached and served with fresh tomatoes ,onions and celery)

15 euro 100 gr

Fried

*Mix fried

16 euro

*Fried octopus

16 euro

*Fried calamari (squid) and prawns

16 euro

*Fried calamari (squid)

16 euro

Side dishes

* Chips fried
5 euro

* Boiled potato
5 euro

* Mixed salad
5 euro

MEAT MENU

RISTORANTE
Sa Cardigan
e Su Piscu

MEAT TASTING

**Welcome from the Chef*

*Salami and cheese tasting

*Meat tartare

*Cheese ravioli with butter , pink pepper , pecorino cheese and cannonau (sardinian wine) reduction

*Gnocchetti (grano arso) with sheep ragout and fondue pecorino cheese

*Guancette Monkfish cheeks sautéed in butter on a bed of Pernod cream and Saffron

*Female duck breast confit in orange sauce and speck duck

*Milk pork in a flavour of sild myrtle with butter potatoes

Tasting of our pastry

65 euro per person

*The tasting menu can be ordered if chosen by all the diners of the same table (excluding children).
Covered included; Excluding the Wine Beverages, Coffee and Amari*

Meat Crudità

*Fillet steak tartare
18 euro

Meat Appetizer

*Mixed started
16 euro

*Tomatos with Burrata Bufala
10 euro

*Browse "carasau bread" with vegetables
with melted cheese
and tomato sauce
13 euro

*Casadinas with Sardinian bacon
and
cherry honey mousse
13 euro

Home made pasta

*Linguine with eggplant walnuts and gentle gorgonzola

15 euro

*Gnocchetti di Grano Arso with sheep ragout and fondue pecorino cheese

13 euro

Ravioli

*Cheese ravioli with butter , pink pepper , pecorino cheese and cannonau reduction

(wine Cannonau di Sardegna D.O.C Blasio castore di **dol** no **va**)

13 euro

*Potatoe Ravioli with tomato sauce

11 euro

Meat Selection

*Female duck breast confit in orange sauce and speck duck
21 euro

*Milk pork in flavour of wild myrtle
and butter potatoes
22 euro

*Lamb chops with salted crumble with truffle sauce
24 euro

*Rib Eye (Costata heart)
50,00 euro for Kg

*Grilled Tomahawk
50,00 euro for Kg

*Cut of meat with truffle sauce
25,00 euro

*Grilled beef fillet
19 euro

*Beef fillet with cannonau (sardinian wine) sauce
(wine Cannonau di Sardegna D.O.C Blasio )
21 euro

Side dishes

* Chips fried
5 euro

* Boiled potato
5 euro

* Mixed salad
5 euro

Menù Bimbi

Pasta home made

Pasta corta al pomodoro-(Pasta mit tomate sauce)-(Pasta with tomatoes)

5 euro

Pasta corta al Ragù di Vitello-(Pasta Bolognese)-(Pasta with meat sauce)

7 euro

Pasta corta al Pesto-(Pasta mit pesto)-(Pasta with pesto)

7 euro

Pasta corta al Ragù di pesce-(Pasta mit Fishragù)-(Pasta with fish)

8 euro



Secondi

Fettina di vitello Bianco con patate fritte-(Kalbfleisch in Scheiben schneiden mit Pommes frites)-(Calf silce with French fries)

9 euro

Cotoletta alla Milanese con patate fritte-(Kalbsschnitzel, paniere mit pommes frites)-(Cutlet with French fries)

9 euro

Petto di Pollo con pomodorini-(Hunherbrust mit tomaten)-(Chicken breast with tomatoes)

9 euro

Polpette al sugo (Fleischbällchen mit Sauce) - (meatballs with sauce)

8 euro

Filetto di pesce cotto a vapore con patate fritte-(Fischfilet mit pommes frites)-(Fish filet with french fries)

10 euro

Dessert

Ghiacciolo alla Frutta-(Frucht Eis am Stiel)-(Fruit popsicles)

Arancia -Limone-Fragola-(Orange-Zitrone-eEdbeere)-(Orange-lemon-Strawberry)

2 euro

Gelato stecco fiordilatte ricoperto al momento da cioccolato

fuso-(Fiordilatte Stick Eis mit geschmolzener Schokolade uberzogen)-
(Fiordilatte stick ice cream covered with melted chocolate)

3 euro

DESSERT

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The classics

*Dessert from puff pastry with vanilla ice cream homemade, strawberry sauce
7.5

*Cheesecake with strawberry flavor and fine strawberry sauce
7

* Panna cotta with strawberry sauce , passion fruit sauce and raspberry
7

Semifreddi

*Pistacchio di "Bronte" Esotico
Dessert pistacchio flavor
7,5

*Aranzada20.20
Orange mousse and honey mousse on almond crumble and Maldon salt
7,5

Torroncino
Nougat with Honey Syrup
7,5

Delicious

•Doveva essere un Tiramisù

Tiramisù made of homemade mascarpone and spoon with biscuits of Fonni

7,5 euro

•Chocoberry

Chocolate mousse, creamy with milk chocolate, dark chocolate biscuit end raspberry sorbet

7,5 euro

•Tris di coni

3 vanilla ice cream cones flavored with grappa, myrtle and limoncello

7,5

•Goat Panna Cotta flavored with Tonca Bean and Passion Fruit

7,5

At the Fruit

Fruit tart with lemon-flavored cream

7,5 euro

Fruit stew with vanilla ice cream homemade

7,5 euro

Peaches with myrtle ice cream homemade

7,5 euro

Typical sardinia

*Raviolini Fritti di Ricotta

Small sweet fried ravioli with ricotta filling

6,5 euro

*Seadas di Oliena

Typical Sardinian fried honey cake

7,0 euro

*Dolcetti Sardi

Typical Sardinian pastry (biscuits)

6,5 euro

Sorbets

*Lemon sorbets

6 euro

Mix

*Soft Mix

Dessert pistacchio flavor - Orange mousse - small limoncello ice cream

8,5 euro

*Spry Mix

Small limoncello ice cream -Chocolate mousse - Nougat with Honey Syrup

8,5 euro

*Fruit Mix

Lemon sorbet - fruit and vanilla ice cream - fruit tart

8,5 euro

*White Mix

Tiramisù - panna cotta - Cheesecake with fine strawberry sauce

8,5 euro

*Mix Degustazione

8 small desserts chosen by the pastry chef

11 euro a persona