

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



## 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](http://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

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## 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  
Sa Cardigas  
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# FISH TASTING “ ESSENZA ”

•Welcome from the chef

•Finger food tasting

•Cruditè with Prawns, Scampi, Oyster un Red Tuna

•Tortellini with cuttlefish , Mussels and Courgettes creamed with bottarga

\*

Linguine with Sardinian capper and lemon scent with Red Tuna tartare, 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 “ SUBLIME”

•Welcome from the chef

•Finger food tasting

•Cruditè with Prawns, Scampi, Oyster un Red Tuna

•Squares lasagna with cuttlefish ragout  
on shellfish velvety

•Tagliolini with truffle and raw prawns

•Red Tuna with truffle sauce

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

•Tasting of our patisserie

**80** 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*

# Seafood Cruditè

## \*Seafood crudità

27 euro for person

(minimum for 2 person)

## \*Shrimp tartare in buffalo bed drops of raspberry dressing

19 euro

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

24 euro

## \*Salmon Sashimi

17 euro

## \*Salmon tartare wet from oriental marinade with Japanese Rice

18 euro

## \*Red Tuna Sashimi

21 euro

## \*Red Tuna Tartar with Soy Sauce

21 euro

## \*Red Tuna Tartar with Buffalo Cream and Truffle

25 euro

## \*Lobster Tartar with Truffle

28 euro

## \*Scampi crudità

10 euro for 100 grams

## \*Oyster

4 euro a pièce

## \*Kaviar Prunier Metall -Box 20 grams

45 euro

# Seafood Appetizer

\*Sea flavors tasting

23 euro per person  
(minimum for 2 person)

\*Ventresca of Red Tuna with Mint Potato Parmantier

17 euro

\*Red Tuna Meatballs with melted cheese

16 euro

\*Marinated mackerel slices with citrus peel

15 euro

\*Cantabrian Anchovies  
with bread croutons and salted butter

15 euro

\*Octopus salad

14 euro

\*Sea Bass in low temperature Carpaccio with pink pepper and Citronette

15 euro

\*Mussels marinara

13 euro

\*Mussels soup

14 euro



# Hand Made Pasta

\*Fior di Pasta with cream of artichokes, prawns

17 euro

\*Torcetti with squid, mussels, zucchini und Bottarga

16 euro

\*Gnocchettiwalnut cream und Bottarga

16 euro

## Ravioli

&

## Risotto

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

23 euro

\*Lasagna with cuttlefish ragout  
on shellfish velvety

20 euro

\*Beetroot and Truffle Risotto with Scampi Tartar

24 euro

\*Fregola with Clams in Pot

18 euro

# Hand Made Pasta

\*Tagliolini with truffle and raw prawns ( Tartar)

21 euro

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

19 euro

\*Linguine with Sardinian capper and lemon scent with Red Tuna tartare, shallot , Buffalo  
stracciatella and lumpfish roe

19 euro

\*Linguine with lobster

21 euro

\*Linguine with seafood

15 euro

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

16 euro

\*Spaghetti mit Seeigeln

21 euro

\*Spaghetti Cantabrian Anchovy fillet  
and Browned Shrimp

17 euro

# Main courses

\*Fish filet with zucchini crust and pecorino sauce  
23 euro

Fish steak with carrot cream  
25 euro

Steamed fish with cherry tomatoes  
23 euro

Fillet of turbot and ricotta cream mousse and cold spinach  
24 euro

Fish soup with molluscs and crustaceans  
23 euro

\*Local fish grilled  
4 euro 100 gr

\*Local fish with tomatoes and potatoes  
5 euro 100 gr

\*Mix Grilled fish  
5,5 euro 100 gr

## Tuna

\* Thunfisch with with tomato sauce, caper and ricotta cream

23 euro

\* Thunfisch 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 Blue (poached and served with fresh tomatoes , onions celery )

11 euro 100 gr

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

17 euro 100 gr

## Fried

\*Mix fried

17 euro

\*Fried octopus mit Potatoes cream

17 euro

\*Fried calamari (squid) and prawns

17 euro

\*Fried calamari (squid)

16 euro

## Side dishes

\* Chips fried  
5 euro

\* House artichokes  
7,5 euro

\* Tempura vegetables  
8 euro

\* Mixed salad  
5 euro

# MEAT MENU

RISTORANTE  
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## Meat Cruditè

\*Filet steak tartare  
18 euro

\*Filet steak tartare with truffle  
24 euro

## Meat Apetizzer

\*Mixed started  
16 euro

\*Stracciatella di Bufala and cherry tomatoes  
10 euro

\*Focaccia with eggplant, zucchini and melted cheese  
13 euro

## Home made pasta

•Linguine with aubergine cream, walnuts and gentle gorgonzola  
15 euro

•Gnocchetti with sheep ragout and fondue pecorino cheese and ricotta  
13 euro

## Ravioli

•Potatoe Ravioli with tomato sauce  
11 euro

•Ravioli Veggy with  
with aubergine and walnut cream  
12 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  
25 euro

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

\*Cut of meat with truffle sauce  
24,00 euro

\*Grilled beef fillet  
19 euro

## Side dishes

\* Chips fried  
5 euro

\* House artichokes  
7,5 euro

\* Tempura vegetables  
8 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 Panna e Salmone**-(Pasta mit Sahne und Lachs)-  
(Pasta with Cream and salmon)

8 euro



## Secondi

**Panino con Hamburger con patate fritte**-(Sandwich mit Hamburger mit Pommes frites)-(Sandwich with hAmburger and French fries)

8 euro

**Fettina di vitello 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

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

10 euro

## Dessert

**Ghiacciolo alla Frutta Arancia /Limone/Fragola**-  
(Frucht Eis am Stiel) (Orange/Zitrone/Edbeere)  
(Fruit popsicles)(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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