

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

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

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

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FISH TASTING “ ESSENZA ”

•Welcome from the chef

•Finger food tasting

•Crudità with Prawns, Scampi, Oyster un Salmon

•Tortellini with cuttlefish , Mussels and Courgettes creamed with bottarga

*

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

•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 Salmon

*Squares lasagna with cuttlefish ragout
on shellfish velvety

*Tagliolini with truffle and raw prawns

* 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 Crudità

*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

*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)

*Cantabrian Anchovies
with bread croutons and salted butter

15 euro

*Seafood salad

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 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

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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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