

SEAFOOD MENU

RISTORANTE
Sa Cardigas
e Su Pesci

FISH TASTING “ SUBLIME”

*Welcome from the chef

*Finger food tasting

*Cruditè with Prawns, Scampi, Oyster un Lachs

*Lasagna with cuttlefish ragout
on shellfish velvety

*
Tagliolini with truffle and raw prawns (Tartar)

*Fish steak with carrot cream

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

*Tasting of our patisserie

85 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

•Cruditè with Prawns, Scampi, Oyster un Lachs

•Torcetti with cuttlefish , Mussels and Courgettes creamed with bottarga

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Linguine with Sardinian capper and lemon scent with Wolfsbarsch tartare, shallot , Buffalo stracciatella and lumpfish roe

•Fish filet with zucchini crust and Clam sauce

•Catalan Crayfish

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

•Tasting of our patisserie

70 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

28 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 Rice

19 euro

*Lobster Tartar with Truffle

30 euro

*Scampi crudità

12 euro for 100 grams

*Oyster

4,5 euro a pièce

*Raw squid with Bronte pistachios

24 euro

Seafood Appetizer

*Sea flavors tasting

25 euro per person
(minimum for 2 person)

*Cantabrian Anchovies
with bread croutons and salted butter

16 euro

*Seafood salad

17 euro

*Octopus salad

16 euro

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

16 euro

*Mussels marinara

15 euro

*Mussels soup

16 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

*Cold paccheri filled with fresh Ricotta cheese flavored with Tropea onion
with Salmon Battuta on a bed of Bottarga cream

21 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)

19 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

Swordfish steak with cherry tomatoes and capers

20 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

Red Tuna with with tomato sauce, caper and ricotta cream

23 euro

Red Tuna with truffle sauce

25 euro

* Red 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 -Languste- (poached and served with fresh tomatoes ,onions and celery)

15 euro 100 gr

Fried

*Mix fried

16 euro

*Fried octopus mit Potatoes cream

17 euro

*Fried calamari (squid) and prawns

16 euro

*Fried calamari (squid)

16 euro

Side dishes

* Chips fried
5_{euro}

* House artichokes
7,5_{euro}

* Vegetables
7,5_{euro}

* Mixed salad
5_{euro}

MEAT MENU

RISTORANTE
Sa Cardigan
e Su Pisci

DESSERT

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Sa Cardiga
e Su Pesci

MEAT MENU

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Meat Cruditè

*Filet steak tartare
18 euro

*Filet steak tartare with truffle
25 euro

Meat Apetizzer

*Mixed started
16 euro

*Stracciatella di Bufala and cherry tomatoes
11 euro

*Focaccia with eggplant, zucchini and melted cheese
15 euro

Home made pasta

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

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

Ravioli

•Potatoe Ravioli with tomato sauce
12 euro

•Ravioli Veggy with
with aubergine and walnut cream
13 euro

Meat Selection

*Veal rib soaked and browned in butter

23 euro

*Lamb chops with salted crumble with truffle sauce

25 euro

*Rib Eye (Costata heart)

6,00 for 100 grams

*Grilled Wagyu sirloin steak

35,00 for 100 grams

*Grilled bison steak

12,00 for 100 grams

*Cut of meat with truffle sauce

22,00 euro

*Grilled beef fillet

20 euro