

SEAFOOD MENU

RISTORANTE
Sa Cardigas
e Su Pesci

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*

FISH TASTING “ SUBLIME”

*Welcome from the chef

*Finger food tasting

*Cruditè with Prawns, Scampi, Oyster un Lachs

*Lasagna with cuttlefish ragout
on shellfish velvety

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Tagliolini with truffle and raw prawns (Tartar)

*Red Tuna with truffle sauce

*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*

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 Ice Ricotta

24 euro

*Salmon Sashimi

17 euro

*Salmon tartare wet from oriental marinade with Rice

19 euro

*Red Tuna Sashimi

21,50 euro

*Red Tuna Tartar with Soy Sauce

21,50 euro

*Red Tuna Tartar with Soy Sauce

22 euro

*Red Tuna Tartar with Buffalo Cream and Truffle

25 euro

*Lobster tartare with truffle

31 euro

*Scampi crudità

12 euro for 100 grams

*Oyster

4,6 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

*Red Tuna Meatballs with melted cheese

17 euro

*Ventresca of Red Tuna with diced peaches and chilli cream

17,50 euro

*Ventresca of Red Tuna with Potato Parmantier

17,50 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

18 euro

*Torcetti with squid, mussels, zucchini und Bottarga

18 euro

*Gnocchettiwalnut cream und Bottarga

15 euro

Ravioli

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Risotto

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

22 euro

*Lasagna with cuttlefish ragout
on shellfish velvety

22 euro

*Risotto with Nori Seaweed and Scampi Tartar

26 euro

*Fregola with Eels

24 euro

Hand Made Pasta

*Tagliolini with truffle and raw prawns (Tartar)

23 euro

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

22 euro

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

20 euro

*Linguine with lobster

25 euro

*Linguine with seafood

17 euro

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

19 euro

*Spaghetti Cantabrian Anchovy fillet
and Browned Shrimp

18 euro

Main courses

*Fish filet with zucchini crust and pecorino sauce

23 euro

Fish steak with carrot cream

25 euro

Grilled octopus with chives

19 euro

Steamed fish with cherry tomatoes

24 euro

Fillet of turbot and ricotta cream mousse and cold spinach

25 euro

Fish soup with molluscs and crustaceans

26 euro

*Local fish grilled

5 euro 100 gr

*Local fish with tomatoes and potatoes

6 euro 100 gr

*Mix Grilled fish

6 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

12 euro 100 gr

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

12 euro 100 gr

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

8,5 euro 100 gr

*Lobster steak on leek soup

45 euro

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

17 euro 100 gr

Fried with Olive Oil

*Mix fried

18,5 euro

*Fried octopus mit Potatoes cream

18,5 euro

*Fried calamari (squid) and prawns

18,5 euro

*Fried calamari (squid)

18,5 euro

*Fish morsels with burrata cream

20 euro

Side dishes

* Chips fried
5_{euro}

* House artichokes
7,5_{euro}

* Mixed vegetables in the oven
7,5_{euro}

* Mixed salad
5_{euro}

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

*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