

# 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](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

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

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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

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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

\*Red Tuna Ventresca rolls with cream of ricotta and cherry tomato sauce

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

Amberjack with carrot cream and bottarga

25 euro

\*Terrine of turbot fish wrapped in soft Spinach based  
on lemon crunchy bread

22 euro

\*Fish filet with zucchini crust and pecorino sauce

22 euro

\*Roasted octopus with lemon potato puree and crunchy vegetables

19 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<sub>euro</sub>

\* Boiled potato  
5<sub>euro</sub>

\* Mixed salad  
5<sub>euro</sub>

# MEAT MENU

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# 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

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



## Meat Cruditè

\*Fillet steak tartare  
18 euro

## Meat Apetizzer

\*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 **dolcia** nova )

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<sub>euro</sub>

\* Boiled potato  
5<sub>euro</sub>

\* Mixed salad  
5<sub>euro</sub>

# 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

Pineapple carpaccio with coconut ice cream homemade

6,5 euro

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

### \*Orange sorbet

6 euro

### \*Raspberry sorbet

6 euro

### \*Mandarin sorbet

6 euro

### \*Coconut sorbet

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